

Our Guide to  
**Master Meringue**

**Bring on the Cheese:** The  
Cheesiest Breadsticks and More

# bake

FROM SCRATCH®

BANANA PUDDING  
HUMMINGBIRD LAYER CAKE  
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**60** Recipes for  
**Sweet Spring  
Baking**

**PUDDING  
POWER ▶**

Why a  
Pudding Layer  
Makes the  
Best Cakes

**Strawberries  
4 Ways:** Baked,  
Roasted, Fresh,  
Macerated



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MAR/APR 2021 VOLUME 7, ISSUE 2

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## FEATURING

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**Freeform Baking:** Don't Miss the Black Forest Pavlova  
The Fastest **Puff Pastry** Recipe Ever









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# DUTCH OVEN BREAD

For our first lesson of 2021 in the Better Baking Academy with Bob's Red Mill, we took on a classic no-knead Dutch oven bread. This bread recipe is a favorite for a reason: bakers can make a supremely crisp, chewy, and flavorful loaf of bread with little to no effort on their part. Our Dutch Oven Bread receives a hearty boost from Bob's Red Mill Artisan Bread Flour and Bob's Red Mill Whole Wheat Flour. Beyond offering you a foolproof base recipe, we'll take you through each step of the process, from shaping your boule to how to add in mix-ins and how to make the most of your trusty Dutch oven!





## DUTCH OVEN BREAD

Makes 1 loaf

*A classic no-knead bread dough recipe should be as easy as it sounds. In this recipe, quality ingredients, time, and a Dutch oven do all the work. Made with an earthy combination of Bob's Red Mill Artisan Bread Flour and Bob's Red Mill Whole Wheat Flour, our bread dough spends most of its time in the refrigerator, slowly fermenting and building flavor. Then, when it's ready, we pop it into a piping hot Dutch oven, creating an unbeatable crisp crust and chewy crumb that rivals the best boules from a bakery.*

3½ cups (445 grams) Bob's Red Mill Artisan Bread Flour  
1¼ cups (156 grams) Bob's Red Mill Whole Wheat Flour  
4 teaspoons (12 grams) kosher salt  
2¼ teaspoons (7 grams) instant yeast  
2 cups (480 grams) warm water (105°F/41°C to 110°F/43°C)  
Semolina flour, for dusting

1. In the bowl of a stand mixer, whisk together bread flour, whole wheat flour, salt, and yeast. (Any mix-ins you want to use should be added at this point.) Add 2 cups (480 grams) warm water; using the paddle attachment, beat at medium speed until a sticky dough forms, about 30 seconds.
2. Lightly spray a large bowl with cooking spray. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours. Refrigerate for at least 2 hours or preferably overnight.
3. Turn out dough onto a heavily floured surface. Using floured hands, lightly press dough into a 1-inch-thick oval. Grab bottom edge, and gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you to seam side down, and using both hands, cup dough and pull it toward you to seal. Turn dough 90 degrees, and pull again until a tight, smooth boule forms. Place, seam side up, in a banneton (proofing basket) or a medium bowl lined with a kitchen towel heavily dusted with bread flour. Loosely cover dough with towel, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 1 to 1½ hours.
4. When dough has 30 minutes left to rise, place Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C).
5. Dust a piece of parchment paper with semolina flour, and turn out dough seam side down. Score bread, if desired. Carefully remove hot Dutch oven from oven; remove lid, and place dough, on parchment, in Dutch oven. Cover with lid, and place back in oven.
6. Immediately reduce oven temperature to 425°F (220°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center of loaf registers 200°F (93°C), 20 to 30 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack before slicing or storing.

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march | april 2021

Volume 7, Issue 2

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Welcome to the wonderful world of artisan baking. This is the beginning of another adventure in dough and batter, butter and flour. After five inspiring years of innovative recipes, travel, and the celebration of bakers and cultures worldwide, we bring you this collection of more than 650 recipes, commemorating the fifth year of *Bake from Scratch* magazine. Showcasing fresh, seasonal ingredients and celebrating tradition and history, this edition offers something for everyone. Featuring step-by-step tutorials, tried-and-tested recipes, and stunning photography, this cookbook will have you mastering yeasted breads, layer cakes, cookies, and so much more. So, dust your surfaces with flour and preheat your ovens, bakers. Let the baking begin!

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INGREDIENTS



All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



## IN DEDICATION TO IRENE YEH

On December 23, 2020, we lost our beloved test kitchen director Irene Yeh after a hard-fought battle with cancer. We dedicate this issue of *Bake from Scratch* to her, as each page reflects her passion and devotion to the culinary world. Her beautiful legacy will live on in the Irene Yeh Test Kitchen at Hoffman Media. Thank you, Irene, for everything.



## SPRING IS THE SEASON OF OPPORTUNITY.

Bakers have the opportunity to grow and harvest fresh herbs, work with the first of the season's sweet strawberries, and organize their enormous pan collection during spring cleaning. I say "organize," because I can't part with a single Bundt pan, copper mold, or mixing bowl—it all sparks joy.

We embrace this period of renewal with some truly inspired recipe features. From a cheesy recipe roundup to a buttery Parker House roll revamp, this issue offers plenty of comfort food. On the sweeter side of things, we've got a mega-meringue tutorial, free-form desserts, and a Four Ways with Strawberries collection that will have you prepared for berry season.

It's my great pleasure to welcome back some beloved bakers to the pages of *Bake from Scratch*. First, we have Julie Tanous and Jesse Tyler Ferguson premiering their new cookbook, *Food Between Friends*. We've been documenting this dynamic duo since the beginning, publishing their first food feature in our Holiday 2016 issue. In a fond callback to that feature, we are showcasing Jesse's Biscochito Cookie Bars, a bar version of his favorite cookie that we ran all those years ago. Julie's recipe for Sweet & Sticky Orange Cardamom Rolls is also near and dear to my heart. The recipe is based off of one of Julie's and my favorite restaurants in Cullman, Alabama, All Steak, and I had the pleasure to test it for the cookbook. The other returning star to our magazine: Dolester Miles, the James Beard Award-Winning pastry chef behind Birmingham, Alabama, restaurants Chez Fonfon, Bottega, and Highlands Bar and Grill. Dolester shares her renowned Coconut Pecan Cake recipe for our Pudding Cake's feature (page 59). In fact, her brilliant cake inspired our cover star, the Banana Pudding Hummingbird Cake (page 69). I knew I wanted to inject that pudding filling formula into my favorite tropical cake.

I'd be remiss not to share another amazing milestone. This March, we will be releasing our fifth cookbook, *Bake from Scratch: Volume Five*. Christened with a gorgeous gold spine and showcasing some of the beautiful cakes you can expect to find inside, this is another tome bakers will be proud to have on their shelf. Get ready for one of your sweetest springs yet.

Happy baking,

*Brian*

Brian Hart Hoffman  
Editor-in-Chief



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 The Crumb

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# HEILALA VANILLA PUDDING CAKE WITH MASCARPONE BUTTERCREAM

This luscious layer cake gets its divine texture from a silky pudding filling while the epic vanilla flavor comes from a double dose of Heilala Vanilla. Heilala Pure Vanilla Bean Paste speckles the cake batter, pudding, mascarpone frosting, and simple syrup. Then Heilala Pure Vanilla Sugar bumps up the depth of flavor in the cake crumb and adds crunchy texture to the exterior of the cake.

Makes 1 (9-inch) cake

- 1 cup (227 grams) unsalted butter, softened
- 1½ cups (300 grams) granulated sugar
- ½ cup (100 grams) Heilala Pure Vanilla Sugar
- 4 large eggs (200 grams), room temperature
- 1 teaspoon (6 grams) Heilala Pure Vanilla Bean Paste
- 3 cups (375 grams) unbleached cake flour
- 1 tablespoon (15 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- 1 cup (240 grams) whole milk, room temperature

Vanilla Simple Syrup (recipe follows)

Vanilla Bean Mascarpone Buttercream (recipe follows)

Vanilla Pudding (recipe follows)

Garnish: Heilala Pure Vanilla Sugar

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter evenly between prepared pans (about 712 grams each), smoothing tops with a small offset spatula. Tap pans on a kitchen towel-lined counter several times to settle batter and release any air bubbles; smooth tops again, if necessary.
4. Bake until a wooden pick inserted in center comes out clean, 28 to 38 minutes. Let cool in pans for 10 minutes. Run a knife around pans to loosen edges of cake layers; remove from pans, and let cool completely on wire racks.

5. Level cooled cake layers, if necessary; cut each layer in half crosswise. Place 1 cake layer on a serving plate or cake turntable. Brush layer with 2 tablespoons (33 grams) Vanilla Simple Syrup. Using a small offset spatula, spread ¼ cup (48 grams) Vanilla Bean Mascarpone Buttercream evenly over cake layer. Spoon 1 cup (192 grams) buttercream into a pastry bag, and cut a ½-inch opening in tip; pipe a ½-inch tall border of buttercream around edge of cake layer. Using a small offset spatula, spread 1 cup (272 grams) Vanilla Pudding in an even layer within piped border. Repeat procedure twice. Top cake with remaining layer, cut side down, and brush with remaining 2 tablespoons (33 grams) Vanilla Simple Syrup. Using a large offset spatula, spread a thin layer of buttercream on top and sides of cake to create crumb coat. Refrigerate for 30 minutes.

6. Spread remaining Vanilla Bean Mascarpone Buttercream on top and sides of cake. Using a small offset spatula, texture sides and swirl top as desired. Garnish with vanilla sugar, if desired.

## VANILLA SIMPLE SYRUP

Makes about ½ cup

- ⅓ cup (67 grams) granulated sugar
- ⅓ cup (80 grams) water
- ½ teaspoon (3 grams) Heilala Pure Vanilla Bean Paste

1. In a medium saucepan, heat sugar and ⅓ cup (80 grams) water over medium heat just until sugar dissolves. Remove from heat; stir in vanilla bean paste. Let cool completely before using.

## VANILLA BEAN MASCARPONE BUTTERCREAM

Makes about 7 cups

- 2 cups (454 grams) unsalted butter, softened (see Notes)
- 4 cups (480 grams) confectioners' sugar
- 4 teaspoons (20 grams) heavy whipping cream

- 2 teaspoons (12 grams) Heilala Pure Vanilla Bean Paste
- ¼ teaspoon kosher salt
- 16 ounces (454 grams) mascarpone cheese, softened (see Notes)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl. With mixer





on low speed, gradually add confectioners' sugar, beating just until combined. Beat in cream, vanilla bean paste, and salt; increase mixer speed to medium, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Fold in mascarpone by hand just until combined. (Do not overmix; mascarpone will start to break down.) Use immediately.

**Notes:** For best results, it's important that the butter and mascarpone for this buttercream are both softened and at about the same temperature. An instant-read thermometer inserted into the center of each is an easy way to gauge when they're ready to go. Our butter and mascarpone were at about 65°F (18°C). Try to handle the buttercream as minimally as possible; overworking it on your cake could cause the mascarpone to start breaking down.

*Some brands of mascarpone blend better into this buttercream than others. If yours is breaking instead of smoothly mixing in, you may need to try a different brand.*

### VANILLA PUDDING

Makes about 3 cups

- 2<sup>2</sup>/<sub>3</sub> cups (640 grams) whole milk
- <sup>2</sup>/<sub>3</sub> cup (133 grams) granulated sugar
- 3 tablespoons (24 grams) cornstarch
- 4 teaspoons (12 grams) all-purpose flour
- <sup>1</sup>/<sub>2</sub> teaspoon (1.5 grams) kosher salt
- 6 large egg yolks (112 grams)
- <sup>1</sup>/<sub>4</sub> cup (57 grams) unsalted butter, cubed and softened
- 1 teaspoon (6 grams) Heilala Pure Vanilla Bean Paste

1. Line a medium shallow baking dish or bowl with plastic wrap; place a fine-mesh sieve inside.

2. In a medium saucepan, heat milk over medium heat until steaming. (Do not boil.)
3. In a medium bowl, whisk together sugar, cornstarch, flour, and salt. Whisk in egg yolks until well combined. (Mixture will be very thick.) Gradually whisk in half of warm milk. Pour sugar mixture into warm milk in pan. Bring to a boil over medium heat, whisking constantly. Cook, whisking constantly, until thickened, mixture no longer tastes starchy, and an instant-read thermometer registers 185°F (85°C), 3 to 4 minutes. Remove from heat. Stir in butter in two additions; stir in vanilla bean paste.
4. Pour and press mixture through a fine-mesh sieve into prepared dish or bowl; smooth into a thin layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pudding to prevent a skin from forming. Refrigerate until thoroughly chilled, 2 to 3 hours or overnight. Stir chilled filling until softened and smooth before using.





# Experience the magical aroma and rich flavour of Heilala Vanilla

Vanilla is often referred to as the 'underwear of baking'. It's an invisible essential. Like salt, it supports, balances, mellows, and gives depth to dishes. It can also star on its own in ice cream, custard, cookies, and crème brûlée. At various doses and concentrations, vanilla can enhance the flavors of chocolate, coffee, nuts, and fruit. When used with citrus, it tends to tame the acidic bite. There are so many ways to infuse your baked goods with the different forms of vanilla and the experts at Heilala have a product for every recipe or baking occasion.

Replace vanilla extract in any recipe with an equal amount of vanilla bean paste. Ideal in baked goods and desserts.



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## Vanilla Beans

It takes months to transform green vanilla beans into plump, juicy, dark vanilla pods. The rich complexity and different notes of flavor is second to none.

Premium Heilala Vanilla beans are organically grown and hand-selected for their freshness, rich flavor and distinctive aroma. Simply split the bean down the center, being careful not to pierce all the way through, then scrape out the seeds and add to your recipe. Don't forget to save the bean to flavor a jar of sugar!

## Pure Vanilla Extract

An extract's quality depends as much on the condition of the vanilla beans as it does on the extraction process. Pure Heilala Vanilla extract contains nothing but vanilla beans, ethanol and mineral water. The cold pressed process happens over several months to preserve the 200 delicate flavor and compounds present in a vanilla bean.

## Vanilla Bean Paste

Vanilla bean paste is a thicker form of vanilla extract that contains the seeds of the vanilla bean (without the hassle of splitting and scraping). You can replace vanilla extract in any recipe with an equal amount vanilla bean paste. Multi-award-winning Heilala Vanilla paste is a spoonable consistency that's perfect in light-colored desserts such as ice cream, panna cotta and crème brûlée. 1 teaspoon of paste = 1 vanilla bean.

## Vanilla Powder

Made from finely ground vanilla beans, Heilala Vanilla powder is 100% pure and free of alcohol and sugar. It is ideal for dry mixes including hot chocolate, and is popular among those who enjoy healthier treats. Only a small amount of this potent powder is required as approximately ½ teaspoon = 1 vanilla bean.

## Vanilla Syrup

Sweet and versatile, with a smooth flavor, deep golden color, and flowing texture that imparts a delightful flavor to everything it touches. Drizzle Heilala Vanilla syrup over yogurt, ice cream, pancakes, oatmeal and desserts; use it to flavor coffee, tea, sodas and cocktails; and add it to milkshakes for a pure vanilla hit everyone will love.

## Vanilla Sugar

A sprinkle of this special blend will transform your treats into something extraordinary. Heilala Vanilla sugar is infused with vanilla extract and mixed with finely ground vanilla beans to add even more intoxicating vanilla flavor. Use a dusting to elevate freshly baked cookies, cakes and muffins, or add a touch of decadence to French toast and pancakes. Stir into coffee, tea and lemonade.





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Random House

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photography submitted by Avery/  
Penguin Random House

## An Irish Easter Page 102

Simnel Cake photo courtesy of Ballymaloe  
Cookery School

## Page 104

Chocolate Scones photo by Gemma  
Stafford

## Page 106

Bread pudding photo by Shane Smith



# SOUR CREAM FANTAILS

A miniature pull-apart dream, these fantails pack tangy sour cream and bright green onion flavor in spades.

Delicately tender, our base dough gets a fluffy boost from Platinum® Yeast from Red Star® before being brushed with melted butter and sandwiched into its classic fantail shape.

Makes 12 rolls

- 3¼ to 3½ cups (406 to 437 grams) all-purpose flour, divided
- 3 tablespoons (36 grams) granulated sugar
- 1 tablespoon (9 grams) plus ¼ teaspoon kosher salt, divided
- 1 (0.25-ounce) package (7 grams) Platinum Yeast
- 1 teaspoon (3 grams) garlic powder, divided
- ¼ teaspoon (1.25 grams) baking soda
- ¾ cup (180 grams) plus 1 tablespoon (15 grams) water, divided
- ½ cup (120 grams) sour cream
- 8 tablespoons (112 grams) unsalted butter, cubed and divided
- ½ cup (55 grams) plus 1 tablespoon (7 grams) finely chopped green onion, divided
- 1 large egg (50 grams)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, 1 tablespoon (9 grams) salt, yeast,

½ teaspoon (1.5 grams) garlic powder, and baking soda at low speed until combined.

2. In a medium saucepan, heat ¾ cup (180 grams) water, sour cream, and 3 tablespoons (42 grams) butter over medium-low heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm sour cream mixture to flour mixture; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2¼ cups (281 grams) flour and ½ cup (55 grams) green onion, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 10 to 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will mostly pull away from sides of bowl and should pass the windowpane test; see Note.) Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

5. Preheat oven to 375°F (190°C). Spray a 12-cup muffin pan with cooking spray.

6. In a small microwave-safe bowl, heat remaining 5 tablespoons (70 grams) butter on high in 10-second intervals until melted.

7. Punch down dough; cover and let stand for 10 minutes. Divide dough in half, covering one portion with plastic wrap. On a lightly floured surface, roll uncovered half into a 12-inch square. Brush with 1 tablespoon (14 grams) melted butter.

Using a pizza cutter, cut dough into 12 (6x2-inch) strips. Stack 6 strips, butter side up; repeat with remaining 6 strips to create a separate stack. Using a floured serrated knife, cut each stack crosswise into 3 (2-inch) squares. Place each square stack, layered side up, in prepared muffin cups. Repeat procedure with remaining dough and 1 tablespoon (14 grams) melted butter. Slightly separate layers of each fantail. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until dough fills cups, 15 to 25 minutes.

8. In a small bowl, whisk together egg and remaining 1 tablespoon (15 grams) water. Brush tops of dough with egg wash.

9. Bake until lightly golden, 12 to 15 minutes.

10. Add remaining 1 tablespoon (7 grams) green onion, remaining ½ teaspoon (1.5 grams) garlic powder, and remaining ¼ teaspoon salt to remaining melted butter, stirring until combined. Carefully remove fantails from pan; brush with butter mixture. Let cool for 10 minutes before serving.

**Note:** To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.







better baking  
made easy

Visit [redstaryeast.com/platinum](http://redstaryeast.com/platinum) for more great recipes!

It's the start of a new season, the time of year when everything springs up fresh. That includes the scratch-baked treats you share with family and friends, because when you bake with Platinum® Yeast from Red Star® you can feel confident that every recipe will come out of your oven light and airy. The natural dough strengtheners in Platinum Yeast ensure a more consistent rise every time, so just relax and enjoy the showers of compliments you're sure to receive.

**platinum**  
SUPERIOR BAKING YEAST  
RED STAR

**PLATINUM® YEAST**  
**FROM RED STAR®**

#PlatinumMoments



# SUSTAINABLE BAKING

## [ONE GRAIN AT A TIME]

FOR EARTH DAY THIS YEAR, WE'VE ROUNDED UP THE MOST SUSTAINABLE BAKING PRODUCTS, FROM ECO-FRIENDLY WAXED CLOTHS TO ORGANIC UNBLEACHED UNPAPER TOWELS. THIS IS BAKING THAT YOUR MOTHER (EARTH) WOULD BE PROUD OF.

### KITCHEN SWITCHES



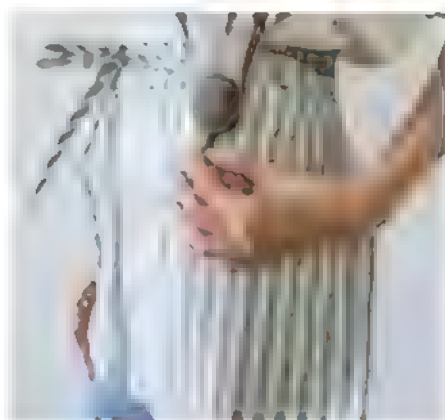
#### JUST ROLL WITH IT

These handcrafted French rolling pins from the Wooden Palate are turned and shaped from a solid block of reclaimed Atlantic City Boardwalk South American hardwood. Their beauty and craftsmanship make them worthy of display—but don't worry, they are definitely usable art. Each pin is food-safe and unique, varying in color and grain.

Available at [thewoodenpalate.com](http://thewoodenpalate.com), \$50

#### BLUE JEAN BABY

This simple yet chic apron from Wild Minimalist is the perfect uniform for the home baker. Made from upcycled 100% cotton denim fabric, this waist apron is as beautiful as it is functional. With three large pockets, you can store a whisk, some measuring spoons, a ruler . . . whatever your baking endeavor requires!



Available at [wildminimalist.com](http://wildminimalist.com), \$29.99

#### A RISE ABOVE

Our friends at Flourside aim to excite craft bakers with unique, high-quality tools worthy of artisanal breads. These sourdough proofing baskets, or bannetons, are durable and ideal bread fermentation vessels. Made from 100% sustainable spruce pulp, they come in four different shapes and sizes.

Available at [flourside.com](http://flourside.com), \$25–\$28



#### UNPAPER YOUR TOWELS

Tiny Yellow Bungalow uses highly absorbent cotton to craft its eco-friendly Unpaper Towels. The fabric is organic and unbleached, meaning the cotton is grown without the use of chemical fertilizers or pesticides and it has not been exposed to harsh chemical treatments to whiten the fibers. Consider it a nice, Earth-friendly substitute to paper towels.

Available at [tinyyellowbungalow.com](http://tinyyellowbungalow.com), \$15.99



#### THIS DUO HAS YOU COVERED

Crafted from a linen blend, this extra-large bowl cover is perfect for proofing dough, and the accompanying bread bag stores your bread after it's baked. This gorgeous duo is another way to turn your kitchen into an eco-conscious haven—just throw them in the wash when you need to!

Available at [ecogirlshop.com](http://ecogirlshop.com), \$24





## RISING TO THE OCCASION

The team at Rise Products work closely with the craft beer network in New York City, giving a second life to highly nutritious and extremely tasty spent grain from the brewing process. RISE Super Flour is made from barley that has gone through the brewing process and retains the malty aroma of the brew. The grain is protein-rich and high in fiber and packs fabulous flavor.

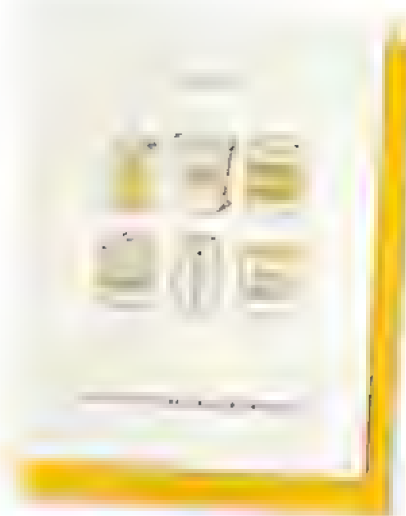
Available at [riseproducts.co](http://riseproducts.co), \$60



## WE BROUGHT YOU FLOURS

Nourishing Notes celebrates food by displaying their creativity and artwork on recycled stationary. Started by husband-and-wife team Andy Schwegler and Julie Morelli in 2007, these printed goods are for the food-obsessed. This baking-inspired birthday card is just too good, and with recycled paper as a medium, we appreciate the environmental commitment.

Available at [nourishingnotes.com](http://nourishingnotes.com), \$5



## PLASTIC-FREE: THAT'S A WRAP!

We won't argue that plastic wrap isn't convenient and makes cleaning a cinch, but it is also single-use and rarely recycled. Instead, give Beeswax Food Wrap from Package Free a try. Perfect for covering bowls, wrapping pie dough, or keeping bread fresh, these wraps are made with beeswax, tree resin, and organic jojoba oil infused into a hemp and organic cotton cloth. The best part? Just wash with soap and cold water and reuse.

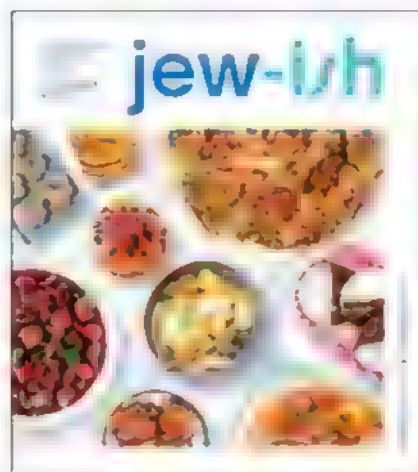
Available at [packagefreeshop.com](http://packagefreeshop.com), \$18, vegan alternative available

## TRENDING TOMES

### JEWISH HOME-BAKED HERITAGE

When you think of Jewish baking, you may envision challah, maybe a babka if you're feeling adventurous. But as Jake Cohen demonstrates in his stunning debut cookbook, *Jew-ish: Reinventing Recipes from a Modern Mensch* (Houghton Mifflin Harcourt, 2021), Jewish food can be so much more. From hybrid desserts like Macaroon Brownies to elevated yet approachable classics like Jake's Perfect Challah, *Jew-ish* is a brilliant collection of recipes.

Available at your local bookstore or online on March 9, \$30



### GOOD GRAIN

*Southern Ground: Reclaiming Flavor through Stone Milled Flour* (Ten Speed Press, 2021) by Jennifer Lapidus is a highly curated collection of recipes from 20 acclaimed craft bakeries in the South, showcasing superior cold stone-milled flour and highlighting the importance of baking with local ingredients. With detailed profiles on the top Southern bakers and 80 recipes arranged by grain, this is a love story to Southern baking and a call for home bakers to understand the source and makeup of the most important of ingredients: flour.

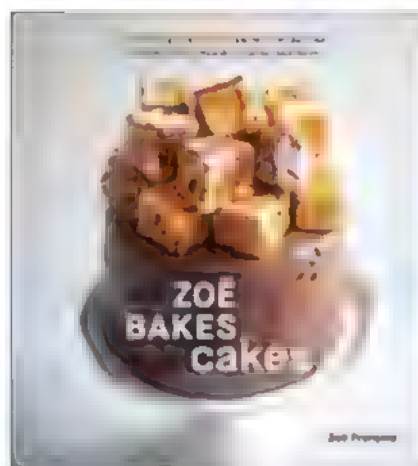
Available at your local bookstore or online on April 13, \$32.50



### THE CAKE COMPOSITION

In *Zoë Bakes Cakes: Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More* (Ten Speed Press, 2021), cake master Zoë François wants you to toss the box mix aside so she can show you made-from-scratch recipes that are wholesome and simple to make. With more than 100 easy-to-use recipes, everyone can get gorgeous confections on the table to mark any occasion, big or small.

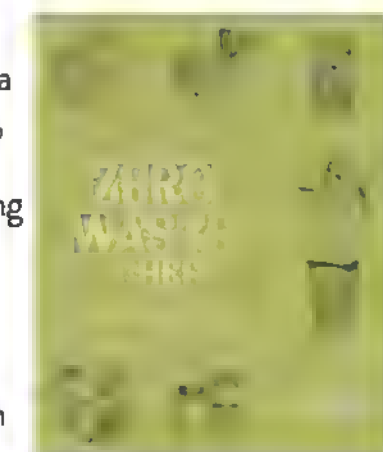
Available at your local bookstore or online on March 16, \$30



### BAKING OUR FUTURE

Anne-Marie Bonneau has lived nearly a decade with as little plastic, food waste, and stuff as possible. She's teaching people that while one person eliminating all their waste is great, if thousands of people do merely 20% better, it will have a much bigger impact on the planet. From Mexican Hot Chocolate Bread Pudding to homemade ricotta in a savory galette, *The Zero-Waste Chef: Plant-Forward Recipes and Tips for a Sustainable Kitchen and Planet* (Avery, 2021) provides delicious recipes and an attainable vision of a zero-waste kitchen.

Available at your local bookstore or online on April 13, \$25



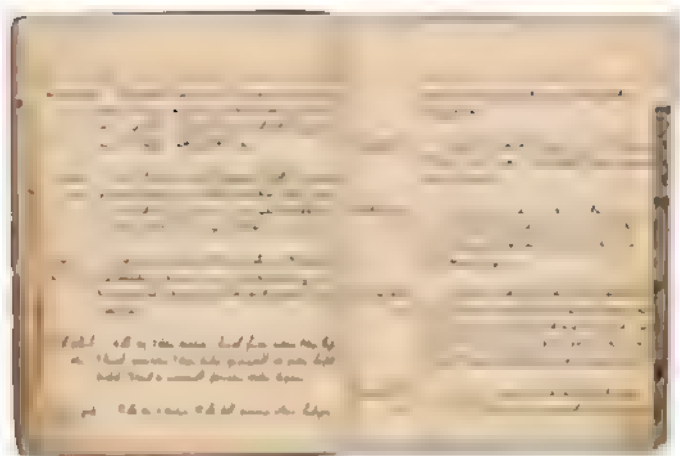


# ALON SHAYA: RECIPES LOST AND FOUND

IN MANY FAMILIES, A WELL-LOVED COOKBOOK PASSED DOWN FROM ONE GENERATION TO THE NEXT HOLDS MORE THAN JUST RECIPES. WORKING SIDE-BY-SIDE WITH HOLOCAUST SURVIVOR STEVEN FENVES, ALON SHAYA, AWARD-WINNING CHEF AND FOUNDER OF POMEGRANATE HOSPITALITY IN NEW ORLEANS, LOUISIANA, IS LEADING A PROJECT TO RESTORE CHERISHED FAMILY RECIPES HOUSED IN THE U.S. HOLOCAUST MEMORIAL MUSEUM.



PHOTO CREDITS: STEVEN FENVES FAMILY PHOTO AND RECIPE BOOKS: UNITED STATES HOLOCAUST MEMORIAL MUSEUM, COURTESY OF STEVEN J. FENVES  
WALNUT CREAM CAKE BY ALON SHAYA  
ALON SHAYA PORTRAIT BY RUSH JAGOE



The Fenyves family cookbook, prepared by mother Klara Fenyves, was a very special book. Members of the Fenyves family, thrust into wartime, were forced to leave their apartment in Yugoslavia in 1944. The Fenyves family cook, Maris, saved their prized cookbook from looters, returning the heirloom to the surviving family members after the war. Klara—a victim of a concentration camp—would not see this book again, but the cookbook would find its way back into the hands of her son, Steven Fenves, who shared the cherished book with the United States Holocaust Memorial Museum in Washington, D.C. Thanks to a project inspired by Alon Shaya, award-winning chef, cookbook author, and founder of Pomegranate Hospitality, these recipes are coming alive again for the world to see.

## How did you first hear about Steven Fenves's family cookbook?

**Alon Shaya:** In 2011, we took a trip to Israel as a part of a culinary tour, and one of the most impactful stops we made was Yad Vashem, the World Holocaust Remembrance Center. We were invited

to the archive room to view recipes rescued during the Holocaust. I was fascinated reading these recipes written in concentration camps. People were risking their lives to memorialize food memories on any scraps of paper they could get their hands on—which included stolen bomb receipts. I was so emotionally struck seeing that even in the most horrible situations, food can provide a glimpse of hope or a moment of comfort. Years later, my wife and I embarked on a trip to the Holocaust Memorial Museum in D.C. to search for recipes lost, and on that trip, we discovered Steven Fenves's family cookbook. We were able to form a direct relationship with Mr. Fenves, and he joined me in translating the recipes from Hungarian to English. It has been so important for me to bring these flavors to Steven, who hasn't taste them since 1944.



## Tell us about the Fenyves family's Walnut Cream Cake.

**AS:** A flour-free cake, whipped egg whites allow the crumb to soufflé up while baking, but because all of the ground walnuts and chocolate in the cake, the layers

subsequently sink down some while cooling. What you are left with is a heavy and nutty cake texture, which is then filled with a sweet and rich chocolate walnut filling. A walnut buttercream finishes the cake, making a delicious, walnut-laden dessert. The Old-World flavor of the cake comes from a Hungarian tradition to use walnuts in any way possible.



## What does recreating recipes like this cake mean to you?

**AS:** I think that these recipes need to be saved and restored. By honoring the accounts and memories in these cookbooks, we can connect generations to come with history in a positive way. History will continue to recount the terrible details that come from that time, but I believe that connecting people to the Holocaust in a way that brings joy, like recreating a recipe and sitting around the table and eating that recipe, is a very important way for us to be thinking of the Holocaust. This brings honor to those who went through this, showcasing the rich and beautiful lives they led before the Holocaust and their story of loss and survival. 📖

Your donations allow recipe restorations like this to continue. Visit [ushmm.org](http://ushmm.org) to donate, and find the restored recipe for the Walnut Cream Cake at [bakefromscratch.com](http://bakefromscratch.com).





Announcing our 2021

# BAKING RETREATS

## SAVE THE DATE!

It's time to take an adventure the *Bake from Scratch* way.

Our 2021 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn top tips for baking beautiful Bundt cakes in Minneapolis, Minnesota, the hometown of Nordic Ware; brush up on the basics of British baking in London; and master French holiday classics in Paris.



## A DELICIOUS PREVIEW OF OUR RETREATS

### LONDON AND LANCASHIRE, ENGLAND

BRITISH BAKING

**Dates to be announced soon!**

### MINNEAPOLIS, MINNESOTA

BUNDT CAKE BAKING

**Dates to be announced soon!**

### IRELAND

IRISH BAKING

**Dates to be announced soon!**

### PARIS, FRANCE

FRENCH HOLIDAY BAKING

**DECEMBER 3–8 and  
DECEMBER 8–12**

All you need to do is pack your bags—the aprons will be waiting for you.

For all of the delicious details on these retreats and to register, go to [bakefromscratch.com/baking-retreats](https://bakefromscratch.com/baking-retreats), and to stay up to date on all our baking retreat announcements, sign up for our newsletter, PreHeat!



*from the pantry*

# SALT

SECOND TO WATER, SALT IS THE MOST UBIQUITOUS INGREDIENT IN COOKING.  
BUT HOW MUCH DO YOU REALLY KNOW ABOUT THIS PANTRY ESSENTIAL?

BY SANDI SHRIVER

PHOTOGRAPHY BY MAC JAMIESON / STYLING BY LILY SIMPSON





**A**s far as taste is concerned, salt (sodium chloride) is the proverbial Goldilocks of baked goods. Too little and treats taste flat. Too much and they are deemed inedible. Just right and our taste receptors ignite. Besides an intense salty taste on its own, salt interacts with the other basic tastes, acting as both the crescendo and decrescendo of the flavor concert. Specifically, salt can enhance sweetness, mask bitterness, and complement umami (or savoriness). Think of the ever-so-popular salted caramel, which harnesses this combo to change the perception of sweetness, or the iconic sprinkling of flaked sea salt on dark chocolate that causes bitterness to magically abate. In other words, without salt, all baking becomes one-note.

The relationship that salt has to flavor may be a more recognizable concept, but salt also plays several other roles in baking. Adding salt to yeasted doughs, such as in our Cream Cheese Bread with Cinnamon Sugar on page 57, slows the action of the yeast. Without salt, yeast metabolizes sugars and creates carbon dioxide more rapidly, potentially overstretching gluten strands and diminishing flavor development. This could lead to flat loaves that lack depth of flavor. Salt also interacts with flour proteins, allowing for a stronger dough (making salt a dough strengthener), which creates height and lightness in bread.

Salt also reacts with proteins in egg whites, but unlike with flour proteins, it does not have a strengthening effect. For *The Essential . . . Meringue* (page 33), we added a small amount of salt to our meringues for one chief reason: to perfectly round out the flavor. But for the meringue construction, adding salt is counterintuitive. Salt molecules bind with egg proteins on the molecular level, making it more difficult to form the desired airy structure. Ultimately, the addition of cream of tartar counteracts this phenomenon and the small amount of salt has minimal impact on the meringue. The taste trade-off is worth every tiny grain.

Lastly, like sugar, salt is hygroscopic, drawing in moisture from the atmosphere and allowing our baked goods to stay moist for longer. The concept of salt's ability to pull in moisture is demonstrated in saltshakers that are filled like monochromatic kaleidoscopes with crystalline salt and oval-shaped rice. The owner of the shaker is trying to combat wet salt by using rice to soak up moisture. The hygroscopic nature of salt also aids in preservation and increases shelf life by inhibiting microbial growth.





Even with its pervasiveness in cooking, the variety of salt available is often overlooked. Next time you visit the spice aisle of the grocery store, count the salt options present—the number may surprise you. From refined salts and mineral-rich salts to flavored salts and salts with different textures and colors, there are endless options for the home baker to choose from.

The most familiar option is table salt, which is mined from underground salt deposits and then highly processed to eliminate minerals. Additives such as the anticaking agents sodium ferrocyanide or calcium silicate are often added to table salt in an attempt to combat the hygroscopic nature within the package. A public health concern raised in the 1920s also kicked off the addition of potassium iodide to some table salts, which helped alleviate the widespread issue of iodine-deficiency. Though most people may not be able to detect anticaking agents, the iodine component of iodized table salt tends to have a characteristic bitter taste, and for baking, an additive-free form is often recommended.

When it comes to salt as an ingredient in baking, kosher salt reigns supreme due to its consistent purity and clean taste. This form is the choice in most of our recipes. We are now led to an interesting question: is kosher salt kosher? Not necessarily. There are some salts that are kosher-certified, but kosher salt originally gained its moniker for a common use. The salt crystal size and purity were ideal for the Jewish religious practice of dry-brining meats, known as koshering, but the salt itself was not manufactured under any religious guidelines.

In the North American market, we find two major brands of kosher salt: Morton Salt and Diamond Crystal. Morton Salt kosher salt contains an anticaking agent and has a flat structure created by a process during which the salt is rolled. Diamond Crystal kosher salt curtails additives and uses a process they call “craft evaporation” for its kosher salt, which creates unique, hollow, multifaceted salt crystals. This hollow structure dissolves easily and can be crushed between fingers but also reduces its weight per volume. This concept is important to remember when following recipes, as salt weight is dependent on variety and brand. Because 1 teaspoon of salt can vary greatly by weight, relying on a kitchen scale for the gram measure is recommended to achieve the appropriate amount of salt (and the perfect flavor).

Another type of salt, sea salt, has had a resurgence in popularity in baking throughout the years. Yet, if you were to be quite literal, all salt comes from the sea. Salt that is mined from the land, like table salt and kosher salt, is from a prehistoric sea—a sea that has long come and gone, millions of years past. The process of evaporating seawater, leaving behind salt solids and minerals, brings us commercial sea salt. Ranging in size, color, and texture, sea salt is versatile in nature. Jeremiah Duarte Bills’s traditional Portuguese

sweet bread on page 25 uses a fine-grain sea salt that dissolves readily in the dough. As for visual differences between sea salts, a water purification process creates bright white Maldon Sea Salt Flakes, whereas others, like *sel gris* (gray salt), contain minerals that lend unique colors and flavors.

Both sea salt flakes and gray salt are in a category called “finishing salts,” meaning they have the capacity to add visual appeal, dynamic flavor, and texture to baked goods after they have been prepared. They tend to have a higher cost and are used in much smaller quantities. Consider the Parker House Rolls on page 85, which are brushed with melted butter and garnished with flaked sea salt, combining a soft fluffy bread with a notable salty crunch. Other finishing-style salts include the beautiful quartz-like shades of pink that Himalayan salt has to offer. Mined from the Khewra Salt Mine in the Punjab region of Pakistan, the brilliant color is a result of 84 different trace elements and minerals (especially magnesium and iron). Another warm-hued salt, alaea sea salt is harvested near the shores of the island of Kauaʻi in Hawaii. The Hanapepe Salt Ponds have been used since ancient times, and the sea salt derived there gets its brick red color from a Hawaiian volcanic, iron-rich clay called ‘alaea, containing more than 80 different minerals.

The last finishing salt we will consider here has an alluring name: fleur de sel. As it translates, this salt is considered the “flower of the sea,” which some say refers to the visual structure of the salt, whereas others believe the name refers to the aroma of violets released as the salt dries. Like the last two salts mentioned, fleur de sel may also carry a pinkish hue, but unlike the colors created by minerals, a microalgae called *Dunaliella salina* lends the pink color. Most fleur de sel is off-white or slightly gray, however. Though the origin is strongly guarded in Brittany, France, you can now find its production in Spain, Portugal, Mexico, Brazil, and Canada. Fleur de sel retains a wet, almost sticky feel, and some say the taste is light and superior.

Although we have reviewed several salts and their capabilities, there are still many types and regions we have left unexplored. With the medley of options from near and far and from the mountains to the sea, salt is not only a base ingredient for baking but a game changer. Whether you are looking to enhance flavor, promote a better yeast-leavened dough, or create an eye-catching presentation, there is an ocean of possibility with salt.

**BAKE WITH SALT** In this issue, don’t miss:

Smoked Salmon-Asparagus Tarts, page 77      Orange Cream Cake, page 65

Forgotten Cookies, page 111      Spinach Khachapuris, page 97



TABLE SALT



HAWAIIAN  
SEA SALT



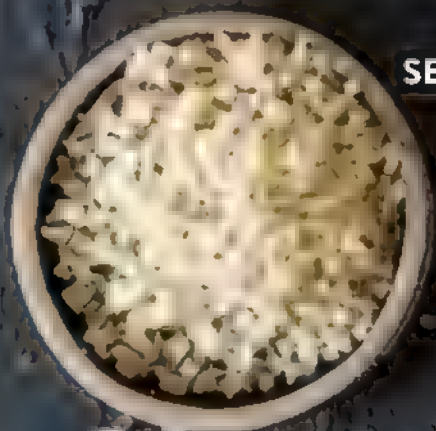
HIMALAYAN  
SALT



FLEUR DE SEL



SEL GRIS



UNREFINED  
FLAKED  
SEA SALT



MALDON  
SEA SALT  
FLAKES



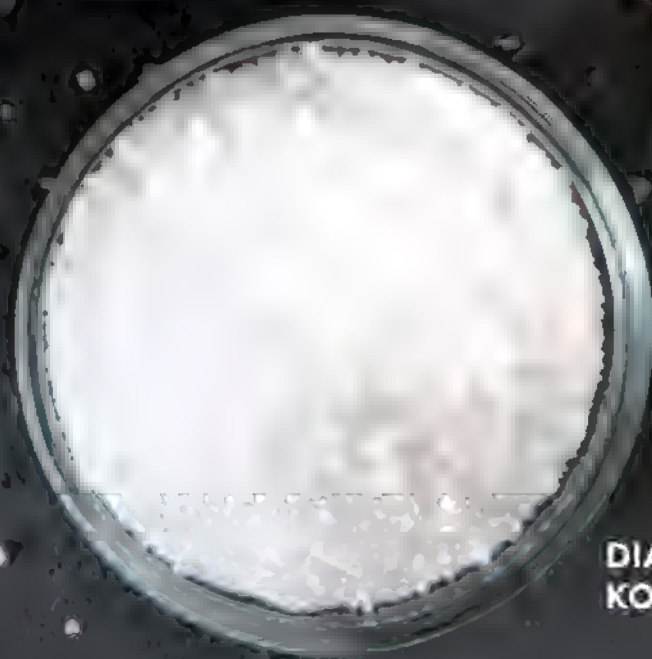
MORTON KOSHER  
SALT



COURSE  
HIMALAYAN SALT



DIAMOND CRYSTAL  
KOSHER SALT





# FOLAR DAS ROSAS

JEREMIAH DUARTE BILLS, THE BAKER BEHIND THE PODCAST FLOUR HOUR AND THE BLOG JEREMIAH BAKES, REIMAGINES A PORTUGUESE CLASSIC SWEET BREAD JUST IN TIME FOR EASTER

BY JEREMIAH DUARTE BILLS

## THE REDO

### FOLAR DAS ROSAS (EASTER BREAD OF ROSES)

Makes 1 (8-inch) round loaf

*In honor of my grandmother and mother, I created Folar das Rosas (Easter Bread of Roses). I combined our sweet bread recipe with a Portuguese cake called bolo-rosas, meaning “rose cake.” It is filled with creme de ovos, a slightly richer version of Portugal’s ubiquitous doce de ovos (an egg yolk-based cream similar to pastry cream). The addition of coconut brings to mind another Portuguese pastry classic called pão de deus, or bread of god. This rich coconut filling rolled inside the bread creates seven heavenly rose-like swirls. Boa Páscoa!*

#### Sponge:

- 1½ teaspoons (4.5 grams) instant yeast
- 1½ teaspoons (6 grams) granulated sugar
- 1½ teaspoons (4.5 grams) all-purpose flour
- 1 tablespoon (15 grams) warm water (105°F/41°C to 110°F/43°C)

#### Dough:

- 3 tablespoons (45 grams) whole milk
- ¼ cup plus 2 tablespoons (75 grams) granulated sugar
- 2 large eggs (100 grams)
- 1 tablespoon (3 grams) lemon zest
- ½ teaspoon (3 grams) fine sea salt
- 1¾ cups plus 1 tablespoon (227 grams) unbleached all-purpose flour
- 1 teaspoon (2 grams) ground mace or nutmeg
- 4 tablespoons (56 grams) unsalted butter, melted



was 23 when I visited the Azores islands of Portugal for the first time. My grandmother Maxine called me brave for going to the remote archipelago in the middle of the Atlantic Ocean. I reminded her it was brave of her parents and all of my maternal great-grandparents to immigrate to the United States. I tried to explain that the islands were calling me. It was an inexplicable longing—in Portuguese, it's called *saudade*—a longing that began with the stories she would weave for me as a child, stories of our family and the beautiful volcanic islands they left. It surfaced the strongest in the desire to make and eat bread. Bread is like a religion in our family. But not just any bread.

Like most immigrant families, as the generations progress, many recipes and family traditions are lost. Thankfully, my grandmother and mother have preserved the tradition of *pão doce* (sweet bread), which we call *massa* or *massa sovada*, meaning “beaten dough.” It’s a rich sweet dough made with dozens of eggs, sugar, butter, lemon zest, and spices like nutmeg and cinnamon. It’s the smell of Easter and the *Festas do Espírito Santo* (Holy Ghost Festivals). During Easter, my mom will create *folares*, which are little sweet bread “nests” complete with a hard-cooked egg inside. She still makes them for me and my cousins each year. In Portugal, it is often tradition to receive a *folar* from your godparents. Depending on the region, *folares* can range from savory to sweet. Many, like my mother’s, include hard-cooked eggs to resemble nests, and others are layered or rolled with sweet fillings.

The symbol of the rose has followed me throughout my life. I was born in a small town in Northern California called Roseville, and my grandmother had the surname Da Rosa before marrying. It is from the Da Rosa branch of the family tree that I am told I inherited my love of sweets.

#### Creme de Ovos com Côco (recipe follows)

1 large egg white (30 grams)  
1 teaspoon (5 grams) water  
Pinch fine sea salt

1. For sponge: In a small bowl, stir together yeast, sugar, and flour. Add 1 tablespoon (15 grams) warm water, stirring until combined.
2. For dough: In small microwave-safe bowl, heat milk on high until an instant-read thermometer registers 165°F (74°C), about 30 seconds.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat sugar, eggs, lemon zest, and ½ teaspoon (3 grams) salt at high speed until light, 1 to 2 minutes. With mixer on low speed, add warm milk, beating until combined. Add sponge, and beat until combined.
4. Switch to the dough hook attachment. Add flour and mace, and beat at medium-low speed until combined, about 2 minutes. With mixer on low speed, add 1 tablespoon (14 grams) melted butter; increase mixer speed to medium, and beat until well combined. Repeat procedure for remaining 3 tablespoons (42 grams) melted butter. Beat at medium speed for 8 to 10 minutes. (Dough should be wet and sticky.) Check dough for proper gluten development using the windowpane test. (See Note.)
5. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a hot, draft-free place (90°F/32°C to 100°F/38°C) until doubled in size, 1½ to 2½ hours, stretching and folding dough

4 to 5 times around bowl after 30 minutes.

6. Butter and flour a tall-sided 8-inch round cake pan. Line bottom of pan with parchment paper.
7. On a heavily floured surface, roll dough into a 16x9-inch rectangle. Carefully spread Creme de Ovos com Côco onto dough. Starting with one long side, roll up dough, jelly roll style; pinch seam to seal. Gently stretch to about 17½ inches long. Cut log into 7 (2½-inch) slices. Place 1 slice, cut side up, in center of prepared pan; place remaining 6 slices, cut side up, around center slice. Cover and let rise in a hot, draft-free place (90°F/32°C to 100°F/38°C) until slightly more than doubled in size, 1½ to 2½ hours.
8. Preheat oven to 300°F (150°C).
9. In a small bowl, whisk together egg white, 1 teaspoon (5 grams) water, and salt. Lightly brush surface of dough with egg wash.
10. Bake until an instant-read thermometer inserted in center registers 180°F (82°C) and 190°F (88°C), 35 to 40 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Serve at room temperature. Store, covered, at room temperature.

**Note:** To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough

tears, it's not quite ready. Beat for 1 minute, and test again.

#### CREME DE OVOS COM CÔCO

Makes about 1 cup

½ cup (100 grams) granulated sugar  
¼ cup (60 grams) water  
1 cinnamon stick  
3 large egg yolks (56 grams)  
2¼ teaspoons (7 grams) all-purpose flour  
1 teaspoon (1 gram) lemon zest  
Pinch fine sea salt  
1 tablespoon (14 grams) unsalted butter  
½ cup (42 grams) unsweetened flaked coconut

1. In a small saucepan, combine sugar, ¼ cup (60 grams) water, and cinnamon stick. Bring to a boil over medium-high heat, whisking until sugar dissolves. (Do not whisk once mixture starts to boil.) Remove from heat. Let cool slightly.
2. In a medium bowl, whisk together egg yolks, flour, lemon zest, and salt. Slowly whisk in sugar mixture. Return mixture to saucepan, and cook over medium-low to medium heat, whisking constantly, until thickened and bubbles form around edges of pan. (Do not boil.) Cook for 1 minute. Remove from heat, and carefully discard cinnamon stick. Stir in butter; stir in coconut. Cover and let cool for 30 to 45 minutes. ☐







# BAKING BETWEEN FRIENDS

JULIE TANOUS AND JESSE TYLER FERGUSON OFFER AN INSIDE LOOK AT THEIR NEW COOKBOOK, *FOOD BETWEEN FRIENDS*, A LOVE LETTER TO BAKING, COCKTAILS, AND, OF COURSE, THEIR FRIENDSHIP

BY KYLE GRACE MILLS  
PHOTOGRAPHY BY EVA KOLENKO



There are friends, and then there are soul mates. Your spiritual counterpoint can be anyone, from your mother to your romantic partner. Julie Tanous and Jesse Tyler Ferguson found their profound match in the kitchen. Since meeting at a dinner party in 2013, the two have founded a blog, *Julie & Jesse Cook*, and published numerous recipes in magazines (including a feature in the *Bake from Scratch* Holiday 2016 issue). Now, the talented twosome are releasing their first cookbook, *Food Between Friends* (Clarkson Potter, 2021), the culmination of many years spent together in and out of the kitchen. We sat them down for an in-depth chat on how they wrote, shot, and edited a cookbook—let alone maintained their friendship—during the COVID-19 pandemic.









**Tell us about the art of collaborating on a cookbook with a friend.**

**Julie Tanous:** You have recipes that reflect my Southern background and some that show Jesse's New Mexico roots and then quite a few that are a hybrid of both. One day Jesse and I were just reminiscing over things our moms would make for us as snacks after school. Jesse's mom used to make these hatch green chile and cream cheese roll-ups, while my mom would serve me pimienta cheese on white bread. Then we looked at each other at the same time and just knew we had to do a crossover. And that's where those hatch green chile and pimienta cheese roll-ups came from in our snack chapter, just from two friends talking.

**Jesse Tyler Ferguson:** There were certain recipes that we took individual ownership for in testing—we each had our “marching orders.” But for the most part, this book was extremely collaborative. Ideas we pitched changed over time as we considered each other's testing or input. Our constant changes could be a little hectic for our publisher. They'd be expecting a recipe for baklava French toast, and we handed them a recipe for roast chicken instead.

**What was it like writing, editing, and photographing a cookbook in during the COVID-19 pandemic?**

**Jesse:** The timing weirdly worked. We had much of the cookbook developed beforehand, and then with quarantine, we were able to spend a lot more time in the kitchen testing recipes.

**Julie:** And we've had a lot of help from family and friends. Brian [Hart Hoffman] actually helped us with the Sweet & Sticky Orange Cardamom Buns. He offered to test them for us, and when he gave us feedback, he mentioned a great trick for cutting the dough with dental floss—and that tip made it into the book!

**Jesse:** Most of the photography for the cookbook was done remotely in San Francisco, California, where our photographer, Eva, lives. So, Julie and I were just checking in over Zoom. But, of course, the first day of the shoot was the day my son was due to be delivered, so I was in the hospital, managing a remote photo shoot while simultaneously waiting for a baby to come into the world. It was actually a really special time, a nice little distraction from the arrival of—well, the rest of my life.

**Julie:** It was executed perfectly. Jesse would pop on with his little medical hat, decked out in scrubs, with a baby in his arms, and say, “Love that shot!”

**What are some baked goods—sweet or savory—that you're particularly proud of that are in the cookbook?**

**Jesse:** Julie's definitely the better baker in the arena. But one

of the recipes I'm really proud of is the asparagus and leek galette. Julie taught me how to perfect my piecrust. I have been traumatized by piecrust. Then Julie walked me through the process like I was a five-year-old. She patiently worked with me until I felt confident enough to make my own savory galette. I made sure those jewels of pie wisdom from Julie showed up in the cookbook. And, Julie, if you don't talk about your chocolate cake, I don't even know what we're doing this interview for.

**Julie:** Oh, geez. The cake.

**Jesse:** First off—Julie left this cake to the very last minute. She was always very confident. She knew exactly what she was going to do. She kept saying, “It's not a priority.” Then it came time to make the cake. Julie?

**Julie:** I wanted to make a version of my great-aunt Maddy's chocolate cake, which has this boiled fudge frosting. It's really meant to be poured over cakes. But I had it in my head that I could use it on a two-layer 9-inch cake. It, uh, works, but it's difficult to use as a frosting. I think I've tested this frosting 40 times now. I got my mom involved to help. Jesse wouldn't even try it. He said, “Just hearing you talk about it, I'm terrified.”

**Jesse:** I did try it! After you had finished tweaking it—and it is delicious.

**Julie:** I'm pretty sure I've tweaked it since then, too. Now, the cake has this amazing buttercream chocolate frosting—but nothing gets boiled, I promise.

**BFS: Above all else, what do you hope people get out of the cookbook?**

**Jesse:** What we hoped to capture in the book is what Julie and I have always treasured about being in the kitchen. Cooking and baking don't have to be serious or stressful. It can be a fun, casual experience. Our photography reflects this—we didn't plate the food using tweezers. We wanted to show the mess—and joy—of what it is to bake with friends. I hope it's the cookbook that people can pull down on a Wednesday night and just make an easy meal or they can use to create a fancy full-blown dinner party with homemade cocktails and desserts.

**Julie:** We set out to write a cookbook, but it became such a beautiful story. I keep telling my friends, “Read the words,” because the stories behind the recipes are funny and sweet and moving. I hope it brings joy to people to not only make our recipes but to know the stories behind them.





## SWEET & STICKY ORANGE CARDAMOM ROLLS

Makes 12 rolls

*The All Steak Restaurant—which first opened its doors in 1938—is famous in Cullman, Alabama, but not necessarily for their steaks. With a cigarette vending machine that was always well stocked and located conveniently by the entrance, the All Steak was where people congregated at 7:00 a.m. to smoke cigarettes and discuss politics, and it was where friends and couples met at 6:00 p.m. to smoke more cigarettes and forget the day's troubles—and to eat orange rolls, which were on the house! I guess the cigarette vending machine at the entrance made them enough money that they didn't need to charge people for their orange rolls. Eighty-two years later, the orange rolls still taste just as delicious today. I love them so much that I cold-called the restaurant and spoke to Dyron, the current owner, about the original recipe. I created this recipe to carry the spirit of the rolls I grew up eating. Plus, it's cheaper than buying a round-trip ticket to Alabama. Few things in life are free, but the orange rolls still are, thanks to Dyron! ~Julie*

### DOUGH

- 1½ cups plus 1 tablespoon (196 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 1 teaspoon (3 grams) (½ packet) instant yeast
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground cardamom
- ¼ cup (60 grams) whole milk
- 2 tablespoons (30 grams) fresh orange juice, strained to remove pulp
- 3 tablespoons (42 grams) unsalted butter, melted, plus some more for greasing
- 1 egg (50 grams), beaten, room temperature

### FILLING

- 5 tablespoons (70 grams) unsalted butter, room temperature
- ¼ cup (50 grams) granulated sugar
- ½ tablespoon finely grated orange zest (from ½ large orange)
- ⅛ teaspoon (2 pinches) ground cardamom

### GLAZE

- 1 cup (120 grams) confectioners' sugar
- 1 (14 grams) tablespoon unsalted butter, melted

- ¾ teaspoon finely grated orange zest
- 1½ to 2 tablespoons (22.5 to 30 grams) fresh orange juice

### EQUIPMENT

- 12-cup muffin tin
- Paper liners
- Nonstick cooking spray

1. Make the dough: In the bowl of a stand mixer, whisk together the flour, sugar, yeast, salt, and cardamom. In a medium bowl or large liquid measuring cup, whisk together the milk and orange juice. Microwave until heated to 100°F (38°C) to 115°F (46°C), about 20 seconds. Add the 3 tablespoons melted butter and the egg to the wet ingredients and whisk to combine. Pour the wet ingredients into the dry ingredients.
2. Fit the hook attachment onto the stand mixer and knead the dough on medium-low speed until it just comes together, 1 minute. Increase the speed to medium and knead until the dough is smooth and pulls away from the bottom of the bowl, another 4 to 5 minutes. Remove the dough from the bowl and gently shape into a ball. Lightly grease the bottom of the stand mixer bowl with some melted butter and place the dough back in the bowl, flipping the ball of dough to coat it on all sides with the butter. Cover with plastic wrap and let rise in a warm, draft-free place until almost doubled in size, 60 to 75 minutes.
3. Make the filling: In a medium bowl, mash together the butter, sugar, orange zest, and cardamom until well combined.
4. Line a 12-cup muffin tin with paper liners and lightly spray the liners with nonstick cooking spray.
5. On a floured surface, roll out the dough to ⅛ inch thick, about 12x12 inches. Spread the filling evenly over the dough. Roll the dough up as tightly as you can into a 12-inch log. Using a sharp, serrated knife and a light touch, trim about ½ inch off of either end, and discard. Then slice the dough into 12 pieces, each just shy of an inch thick.
6. Place the rolls in the muffin cups, cover with plastic wrap, and let rise until puffed, 30 minutes.
7. Preheat the oven to 375°F (190°C). Arrange a rack in the center of the oven.
8. Bake the rolls until light golden brown and the dough is cooked through, 12 to 15 minutes.
9. Make the glaze: In a medium bowl, whisk together the confectioners' sugar, melted butter, orange zest, and 1½ tablespoons of the orange juice until smooth and pourable, adding more juice as needed, 1 teaspoon at a time, to reach your desired consistency.
10. Remove the rolls from the oven and spoon 1 tablespoon of glaze over each roll while still warm. Let cool for a couple of minutes before serving.

### FLOSSIN'

When slicing delicate doughs that you don't want to squish down too much, even better than a serrated knife is to use dental floss! You can loop it around the dough and give it a firm pull, and it slices cleanly. Just make sure you're using unwaxed and unflavored floss, though!



## BISCOCHITO COOKIE BARS

Makes 16 bars

*I didn't even know this was a thing, but apparently in 1989, the biscochito became the official cookie of the state of New Mexico. As someone who is obsessed with cookies, I am disappointed that I missed this landmark occasion. I was fourteen, and what else was I doing with my time? I should have known about this! Well, I am thrilled to right my wrong by offering a fresh spin on this New Mexican holiday cookie classic. I love the subtle licorice flavor that the anise brings to these sweet-salty-buttery blondie/shortbread-like cookies. The classic version of this recipe calls for lard. I know, lard! Using butter instead makes for the chewiest cookie bars with crunchy golden edges. A finishing pinch of flaky salt, and you have the perfectly balanced treat. Even the most traditional sweets deserve a makeover! ~Jesse*

- 11 tablespoons (154 grams) unsalted butter, room temperature, plus more as needed
  - 2 cups (250 grams) all-purpose flour
  - 1 teaspoon (5 grams) baking powder
  - $\frac{3}{4}$  teaspoon (2.25 grams) kosher salt
  - 1 teaspoon (3 grams) anise seeds, plus more for topping
  - 1 teaspoon (2 grams) ground cinnamon
  - $\frac{3}{4}$  cup (150 grams) granulated sugar
  - $\frac{3}{4}$  cup (165 grams) firmly packed light brown sugar
  - 1 large egg (50 grams), room temperature
  - 2 teaspoons (8 grams) anise extract
  - 1 teaspoon (4 grams) vanilla extract
- Flaky sea salt

1. Preheat the oven to 350°F (180°C). Grease a 9-inch square baking dish with a little butter, and then line with parchment paper, leaving a 2-inch overhang (this will make it easy to lift the bars from the pan).
2. In a medium bowl, whisk together the flour, baking powder, salt, anise seeds, and cinnamon.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat the 11 tablespoons butter and the sugars on medium speed until creamy and fluffy, 3 to 4 minutes. Scrape down the sides of the bowl, and then add the egg, anise extract, and vanilla. Beat until fluffy, scraping down the bowl once or twice, another 3 minutes. Gradually add the flour mixture to the butter mixture, beating on low speed until just combined. The dough will be crumbly.
4. Scrape the dough into the baking dish and use a rubber spatula to press it down in an even layer. Sprinkle more anise seeds and some flaky sea salt evenly over the dough. Bake until golden around the edges and a toothpick inserted in the center comes out clean, about 25 minutes. Let cool in the pan for 15 minutes. Use the parchment as a sling to lift the cake from the pan and place on a wire rack to cool completely, and then slice into 16 bars. 🍪







# the essential...

# MERINGUE

TACKLE THE TOP MERINGUE METHODS, FROM FRENCH TO SWISS, WITH OUR ACCESSIBLE PRIMER

BY KYLE GRACE MILLS

Meringue is the baker's chameleon of texture. Unbaked, it's silky and smooth, the cloudlike secret to a Swiss or Italian meringue frosting. Scorched under a broiler or with a kitchen torch, it takes on the quality of a campfire marshmallow, sporting a brûléed exterior and fluffy interior. Baked low and slow, meringue becomes crisp and crunchy, a brittle confection that still miraculously melts in your mouth. But how does a base mixture of sugar and egg whites become this malleable miracle?

The short answer is whipping. Lots and lots of whipping. However, short answers don't always make a better baker. Instead, dive into our long-form, involved answer on how to make the best meringue. Whether it's by the French, Swiss, or Italian method, we show you how to expertly maneuver these three classic meringues and bake them into delightfully crisp kisses. Once you master this crunchy cornerstone of pâtisserie, you'll be on your way to executing the most elegant of desserts, from Pavlova to baked Alaska.

PHOTOGRAPHY BY JIM BATHIE  
STYLING BY MARY BETH JONES







# Meringue Mise en Place

How to prep for meringue perfection



**SCALE:** With meringue, the volume measurement is more important to consider than the number of eggs. You want to make sure you have  $\frac{1}{2}$  cup (120 grams) egg whites—that's roughly 4 large egg whites. Yet bakers often find 4 egg whites don't exactly give  $\frac{1}{2}$  cup. Instead, use your scale to properly gauge the amount so you don't end up with more or less than you need.

**EGG WHITES:** Separate your eggs while they're still cold, as room temperature eggs are much runnier. Make sure you separate using the cracked shell halves or with an egg separating tool. If you use your hands, you risk contaminating the fatless egg whites with oil, limiting their ability to whip up. Allow these egg whites to come to room temperature because room temperature egg whites whip better and are less likely to be curdled by hot syrup (for the Italian meringue) or when being heated over a double boiler (for the Swiss meringue).

**OTHER INGREDIENTS:** As noted, very few ingredients are needed to make a lovely meringue. But there are a few secret ingredients that ensure success and flavor. Vanilla and salt bump up the flavor quota. Cream of tartar is our meringue insurance policy, as the acidic powder helps block sulfur bonds in the egg whites, keeping the meringue smooth. Finally, sugar. For two of our recipes (Italian Meringue Kisses and Swiss Meringue Kisses), extra-fine granulated sugar works best, as the sugar is fine enough to be quickly heated and melted before being whipped into meringue. For the French Meringue Kisses, we prefer castor sugar, as regular granulated sugar's larger grain keeps it from fully dissolving into the egg whites, leading to gritty meringue. If you have trouble locating extra-fine granulated sugar or castor sugar, you can make your own extra-fine granulated sugar. (See PRO TIP on page 40.)

**TOOLS:** From the mixing bowl to the whisk attachment, make sure your tools are scrupulously clean. A stray butter smear or bead of oil can inhibit your meringue from reaching its lofty potential for maximum fluff. While copper utensils are a tried-and-true meringue booster, a metal mixing bowl works just as well thanks to our cream of tartar insurance.

## Meringue Chemistry

The real science behind the sweet magic

Agitating egg whites (i.e., vigorously whisking them) unfolds proteins and incorporates air. The unfolded proteins break up into two groups, those that are attracted to air and those that are attracted to water. This forms a network of suspended air bubbles and water—basically, a foam. To chemistry whizzes, this makes sense. To the rest of us, our eyes just glaze over. So, imagine an unopened packet of balloons. It's compact and probably takes up the same amount of space as a deck of cards. Then you open the packet (unfold the proteins), blow up the balloons (incorporate air), and throw a net over all the inflated balloons (proteins bonding to creating a meshwork of liquid and air) so you've created a voluminous but contained net of air. On a microscopic scale, this is what is happening when you whip your meringue.

### USE YOUR YOLKS

Save those leftover egg yolks! In this issue, we have four pudding cakes (see page 59), each with its own luxurious pudding filling that gets a creamy boost from egg yolks. For the resourceful baker, plan to make meringue for one day and a pudding cake on another. Zero egg waste equals 100% baker satisfaction.



# Make FRENCH Meringue

The traditional meringue, broken down



**1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium-low speed until soft peaks form, 5 to 6 minutes.** This first step is crucial to creating a stable, smooth meringue. Your egg mixture should have a droop to its peaks but still be cohesive. If you add the sugar in at the beginning, before whipping the whites into a soft peak, the meringue will come out dense and not whip up nearly as well.

**2. With mixer on low speed, add sugar in a slow, steady stream, beating until combined. (This should take about 3 minutes.)** With meringue, slow and steady always wins the race. If you dump all of your sugar in at once, you risk collapsing the egg foam and are guaranteeing a gritty meringue, as the sugar won't be smoothly incorporated and won't dissolve. Try streaming in the sugar 1 teaspoon (4 grams) at a time to keep from overloading the mixture.



**3. Increase mixer speed to medium, and beat until thick and shiny, 10 to 12 minutes, stopping to scrape sides of bowl halfway through mixing.** Over these 10 to 12 minutes, your meringue will go through three stages: soft peak, medium peak, and stiff peak. Above, you can see what that looks like. When your whisk attachment is inverted, your meringue peak will either droop, dip, or stand tall. You want that meringue standing tall, ensuring it can be piped and hold its shape. Another sign your meringue is ready? Rub meringue between two fingers to make sure it's smooth, showing the sugar has dissolved.



## Make SWISS Meringue

Find out how gentle heat and steady whipping lead to Swiss meringue magic



**1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, cream of tartar, and salt by hand.** Before you fire up the stove, double-check that you've whisked together your ingredients so the sugar is properly distributed and that you're working with a heatproof bowl. Glass bowls that aren't heatproof can shatter over the shock of steamy heat, ruining your meringue and your bowl.



**2. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar completely dissolves and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).** The double boiler method allows your mixture to receive gentle heat. Still, constant whisking helps keep the mixture from curdling and making sure that the sugar melts evenly. Some recipes recommend you rub the mixture between your fingers to tell when the sugar has dissolved, but to avoid singed fingertips, we recommend you use your thermometer.



**3. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, 4 to 5 minutes. Beat in vanilla.** You'll know when your meringue is ready by both touch and sight, as the moment the bowl becomes cool is also the moment your meringue is properly whipped. This method has a shorter mixing time than the French meringue, as the sugar is already dissolved and doesn't need excess mixing to be incorporated.





**1. In a small saucepan, combine sugar and ¼ cup (60 grams) water. Bring to a boil over high heat, being careful not to splash sides of pan, stirring to help sugar dissolve. (Do not stir once mixture starts to boil.) Cook until an instant-read thermometer registers 240°F (116°C).** If you splash the sides of the pan with your sugar water, you risk having sugar crystals form on the rim, which could make your syrup gritty. Another way to avoid this nitty-gritty problem? Brush the inner sides of your saucepan with water, just like you would when making caramel. The ideal temperature is known as the “soft-ball” stage, where sugar has melted and become syrupy but won’t harden when cooled.



**2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium speed until soft peaks form, 2 to 3 minutes. With mixer on medium speed, pour hot sugar syrup between side of bowl and whisk attachment in a slow, steady stream.** Again, slow and steady. Be careful not to have your syrup stream hit the sides of the bowls, as the shock of cold can cause the syrup to crystallize and harden. And be sure the mixer is on, as the constant movement keeps the sugar from pooling in one spot, curdling your egg white proteins.

## Make ITALIAN Meringue

From simple syrup to stiff peaks, learn how to craft this Italian classic



**3. Increase mixer speed to high, and beat until stiff peaks form and bowl is cool to the touch, 2 to 3 minutes. Beat in vanilla.** This mixing time is significantly shorter than that of the French meringue. Why? You’ve already won half the battle by dissolving your sugar into a syrup. Much of the mixing time with French meringue is about incorporating the crystalline sugar. As a syrup, the process is much faster.



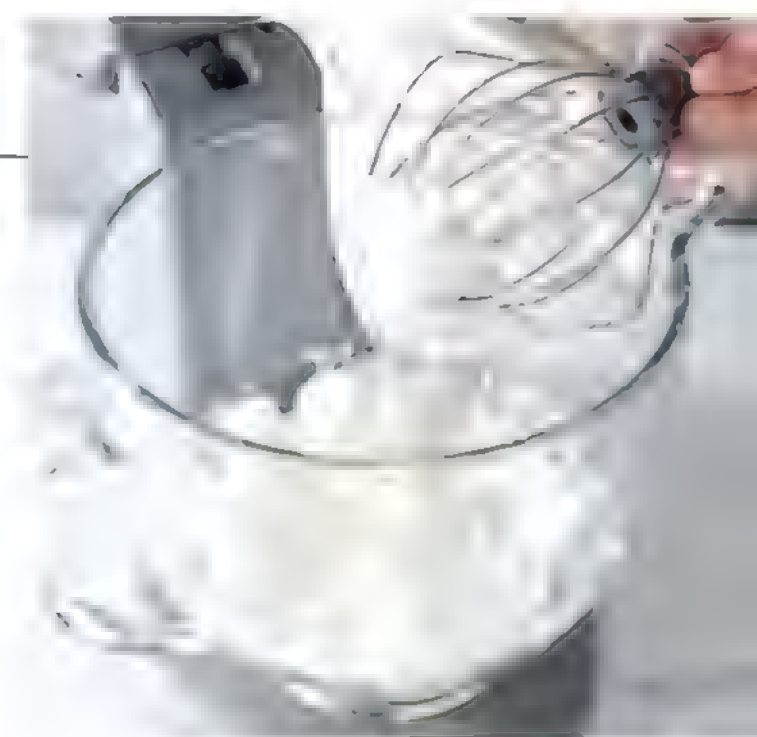


## Pipe and Bake

How to nail that final step for meringue kisses

**1.** Transfer meringue to a large pastry bag fitted with a piping tip. For easy meringue transfer, place pastry bag in a large jar or glass and fold the bag edges over the lip of the glass before spooning in meringue. Holding tip perpendicular to parchment paper, pipe 1¼-inch-wide, 1-inch-high meringue kisses at least ½ inch apart on prepared pans. Apply even, gentle pressure as you go along so you don't push the air out of the meringue.

**2.** Bake until dry to the touch, 45 minutes to 1 hour. Turn oven off, and leave meringue kisses in oven with door closed for 1 hour. Consider the time you bake the meringues as setting the shape, while the hour-long rest in the oven afterward a period for the meringues to dry out. Don't be tempted to open the oven during this baking and resting period, as the sudden drop in temperature can cause your meringues to crack. Remove from oven (meringues will peel off parchment without sticking), and let cool completely on pans.



## Meringue Diagnostics

Make sure to avoid these common mistakes that can turn meringue into meh-ningue

### THE PROBLEM: CLUMPY MERINGUE

**THE SOLUTION:** Use an acid (cream of tartar or lemon juice) and don't overbeat your meringue. This isn't an issue with Swiss or Italian meringue, but French meringue can definitely be overwhipped. When mixing your egg whites, before adding the sugar, make sure you stop at soft peaks, as the sulfuric bonds in the egg whites will eventually start to form clumps. And remember that insurance policy, cream of tartar? This is what you're insuring against. If your pantry is missing this key ingredient, don't panic. Just ¼ teaspoon (1.25 grams) fresh lemon juice, another handy acid that blocks sulfur bonds, can be used in a pinch.

### THE PROBLEM: WEEPING MERINGUE

**THE SOLUTION:** Calibrate your oven. All of our meringue kisses are baked at 225°F (107°C), a nice low temperature that allows the egg white proteins to bake slowly. If your oven is running too hot, the moisture in the meringue can be squeezed out rather than evaporating, leading to weeping. This is can also be a particular problem with meringue-topped pies, when bakers add meringue to a too-hot pie. One other cause? Your sugar has not properly dissolved in the meringue.

### THE PROBLEM:

### GRITTY MERINGUE

### THE SOLUTION:

Incorporate your sugar properly. Perhaps you added the sugar too quickly or perhaps you didn't wait for it to dissolve on the stovetop. Either way, sugar and impatience lie at the heart of the gritty meringue problem. Use extra-fine granulated sugar or castor sugar for your French meringue, and remember to be patient when adding it or cooking it.

### THE PROBLEM: STICKY MERINGUE

**THE SOLUTION:** Check your weather. If you live in Nevada, congratulations! You live in the most arid state and have peak weather for making meringue most of the year. If you live in a rainier area (think Hawaii or the Deep South), it's best if you check your forecast before taking on meringue. Why? A wet climate, whether it's through rain or humidity, will make your meringue gummy and chewy. The sugary surface of your meringue sucks up the moisture in the air like a sponge, making it sticky rather than crunchy, no matter how long you bake it.



## FRENCH MERINGUE KISSES

Makes about 65 kisses

*The meringue behind the macaron, Pavlova, and Eton mess, a French meringue is a simple combination of room temperature egg whites and granulated sugar, no heating required. While this is the simplest way to make meringue (no extra tools or time on the stovetop), it is also the most delicate of the meringues. To help make this meringue smooth and dreamy, use extra-fine granulated sugar or castor sugar. This sugar has a finer grain than standard granulated sugar but isn't powdered like confectioners' sugar, allowing it dissolve and incorporate into the meringue with ease.*

$\frac{1}{2}$  cup (120 grams) egg whites, room temperature

$\frac{1}{4}$  teaspoon cream of tartar

$\frac{1}{4}$  teaspoon kosher salt

1 cup (200 grams) castor sugar

$\frac{1}{4}$  teaspoon (1 gram) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium-low speed until soft peaks form, 5 to 6 minutes. With mixer on low speed, add sugar in a slow, steady stream, beating until combined. (This should take about 3 minutes.) Increase mixer speed to medium, and beat until thick and shiny, 10 to 12 minutes, stopping to scrape sides of bowl halfway through mixing. Rub meringue between 2 fingers to make sure it is smooth and no sugar granules can be felt. Add vanilla, and beat at medium-high speed until combined, about 30 seconds.
2. Preheat oven to 225°F (107°C). Line

2 baking sheets with parchment paper.

3. Transfer meringue to a large pastry bag fitted with a Wilton 1A round piping tip. Holding tip perpendicular to parchment paper, pipe  $\frac{1}{4}$ -inch-wide, 1-inch-high meringue kisses at least  $\frac{1}{2}$  inch apart on prepared pans.

4. Bake until dry to the touch, 45 minutes to 1 hour. Turn oven off, and leave meringue kisses in oven with door closed for 1 hour. Remove from oven (meringues will peel off parchment without sticking), and let cool completely on pans. Best served same day.

**French Meringue:** *Strawberry Eton Mess Roulade, page 45; Black Forest Pavlova, page 57; Chocolate-Orange-Pistachio Forgotten Cookies, page 112.*

### PRO TIP

To make extra-fine granulated sugar or castor sugar, place granulated sugar in the work bowl of a food processor, the container of a blender, or a spice grinder. (If using a large food processor, make sure there is enough sugar to cover the blades.) Pulse until sugar resembles fine sand, about 2 pulses. Make sure you don't pulse too much; otherwise, you'll end up with confectioners' sugar.





## SWISS MERINGUE KISSES

Makes about 80 kisses

*For Swiss meringue, egg whites and granulated sugar are heated in the top of a double boiler until the sugar melts and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Once the mixture reaches this temperature range, it is whipped to glossy stiff peaks, about the time it takes for the entire mixture to cool down. Swiss meringue is stiff and stable, great for becoming a Swiss meringue buttercream or enrobing a baked Alaska.*

- 1** cup (200 grams) extra-fine granulated sugar
- ½** cup (120 grams) egg whites, room temperature

- ¼** teaspoon cream of tartar
- ¼** teaspoon kosher salt
- ¼** teaspoon (1 gram) vanilla extract

- 1.** In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, cream of tartar, and salt by hand. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar completely dissolves and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
- 2.** Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool

- to the touch, 4 to 5 minutes. Beat in vanilla.
- 3.** Preheat oven to 225°F (107°C). Line 2 baking sheets with parchment paper.
  - 4.** Transfer meringue to a large pastry bag fitted with a Wilton 1M open star piping tip. Holding tip perpendicular to parchment paper, pipe 1¼-inch-wide, 1-inch-high meringue kisses at least ½ inch apart on prepared pans.
  - 5.** Bake until dry to the touch, 45 minutes to 1 hour. Turn oven off, and leave meringue kisses in oven with door closed for 1 hour. Remove from oven (meringues will peel off parchment without sticking), and let cool completely on pans. Best served same day.





## ITALIAN MERINGUE KISSES

Makes about 120 kisses

*To make a classic Italian meringue, granulated sugar and water are heated to make a sugar syrup. Meanwhile, you whip your egg whites with a bit of cream of tartar until soft peaks form. Then you add the sugar syrup to soft peak-whipped egg whites in a slow, steady stream, beating until glossy stiff peaks form. Bakers like this meringue because it's stable and can withstand some intense mixing, making it ideal for smooth Italian meringue buttercream or topping a lemon meringue pie.*

- 1 cup (200 grams) extra-fine granulated sugar
- ¼ cup (60 grams) water
- ½ cup (120 grams) egg whites, room temperature
- ¼ teaspoon cream of tartar
- ¼ teaspoon kosher salt
- ¼ teaspoon (1 gram) vanilla extract

1. In a small saucepan, combine sugar and ¼ cup (60 grams) water. Bring to a boil over high heat, being careful not to splash sides of pan, stirring to help sugar dissolve. (Do not stir once mixture starts to boil.) Cook until an instant-read thermometer registers 240°F (116°C).

2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium speed until soft peaks form, 2 to 3 minutes.

3. With mixer on medium speed, pour hot sugar syrup between side of bowl and whisk attachment in a slow, steady stream. Increase mixer speed to high, and beat until stiff peaks form and bowl is cool to the touch, 2 to 3 minutes. Beat in vanilla.

4. Preheat oven to 225°F (107°C). Line 2 baking sheets with parchment paper.

5. Transfer meringue to a large pastry bag fitted with a Wilton 4B French star piping tip. Holding tip perpendicular to parchment paper, pipe 1¼-inch-wide, 1-inch-high meringue kisses at least ½ inch apart on prepared pans.

6. Bake until dry to the touch, 45 minutes to 1 hour. Turn oven off, and leave meringue kisses in oven with door closed for 1 hour. Remove from oven (meringues will peel off parchment without sticking), and let cool completely on pans. Best served same day.

**Italian Meringue:** *Banana Pudding Hummingbird Cake with Vanilla Italian Buttercream*, page 69. 📖





# 4 WAYS WITH *Strawberries*

PHOTOGRAPHY, RECIPE  
DEVELOPMENT, AND FOOD STYLING  
BY EMMA DUCKWORTH

BAKED, ROASTED, MACERATED, OR FRESH—WHATEVER FORM A STRAWBERRY TAKES IN YOUR BAKED GOOD, THE RESULTS ARE ALWAYS DIVINELY SWEET. FOR THESE BERRY-PACKED RECIPES, WE TURNED TO EMMA DUCKWORTH, THE RECIPE DEVELOPER AND FOOD PHOTOGRAPHER BEHIND THE BLOG *EMMA DUCKWORTH BAKES*. BASED IN LONDON, ENGLAND, EMMA HAS ALWAYS HAD HER ROOTS IN THE CREATIVE WORLD, INITIALLY WORKING AS AN INTERIOR DESIGNER BEFORE BECOMING A BAKING BLOGGER. EMMA WILL BE RELEASING A COOKBOOK THIS FALL FEATURING MANY OF HER SIGNATURE RECIPES. CONSIDER THESE STRAWBERRY RECIPES THE PERFECT PREVIEW TO HER INSPIRED WORK.





Strawberry and Almond  
Buttermilk Cake  
page 49





## STRAWBERRY ETON MESS ROULADE

Makes 8 to 10 servings

*This showstopping dessert combines all the essential elements of the quintessentially British Eton mess dessert. Reinvented into a roulade, the light-as-air meringue is rolled delicately with fresh strawberries, mint, and lemon crème fraîche whipped cream. Topped with chopped pistachios and more fresh strawberries, this dessert will have you going back for more.*

- 3 egg whites (90 grams), room temperature
- $\frac{3}{4}$  cup (150 grams) castor sugar
- 1 teaspoon (3 grams) cornstarch
- 1 teaspoon (5 grams) fresh lemon juice
- 1 teaspoon (4 grams) vanilla extract
- $\frac{1}{2}$  cup (120 grams) heavy whipping cream
- 2 tablespoons (30 grams) confectioners' sugar, plus more for dusting
- 1 tablespoon (6 grams) packed lemon zest (about 1 large lemon)
- $\frac{1}{2}$  cup (120 grams) crème fraîche
- $\frac{1}{2}$  pound (226 grams) fresh strawberries, hulled and sliced
- 2 tablespoons (4 grams) fresh mint leaves (about 5 leaves), sliced thinly
- Garnish: confectioners' sugar, fresh strawberries, coarsely chopped pistachios

1. Preheat oven to 350°F (180°C). Lightly spray a 13x9-inch rimmed baking sheet with cooking spray. Line pan with parchment paper.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until soft peaks form. Add castor sugar, 1 tablespoon (12 grams) at a time, beating until combined after each addition.

3. In a small bowl, combine cornstarch and lemon juice. Add cornstarch mixture and vanilla to egg white mixture, and beat at high speed until thick and glossy and sugar is fully combined, about 5 minutes. (If you rub a bit of mixture between your thumb and forefinger, there should be no grit.) Spoon meringue into prepared pan, smoothing top with an offset spatula.

4. Bake for 10 minutes. Reduce oven temperature to 285°F (140°C), and bake until meringue is crisp, firm to the touch, and beginning to crack, about 15 minutes more.

5. Dust a 14x10-inch sheet of parchment paper with confectioners' sugar. Invert meringue onto prepared parchment. Remove pan, and discard parchment from top of meringue. Let cool for 30 minutes.

6. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat cream, confectioners' sugar, and lemon zest at medium speed until soft peaks form. Fold in crème fraîche. Spoon and spread whipped cream mixture onto meringue, leaving a 1-inch border around edges. Place sliced strawberries on top of whipped cream mixture. Sprinkle with mint leaves. Starting at one short end and using parchment to help, roll up meringue as tightly as you can, jelly roll style, and place on a serving plate. Refrigerate for 30 minutes. Garnish with confectioners' sugar, strawberries, and pistachios.

### PRO TIP

To make castor sugar, place granulated sugar in the work bowl of a food processor, the container of a blender, or a spice grinder. (If using a large food processor, make sure there is enough sugar to cover the blades.) Pulse until sugar resembles fine sand, about 2 times. Make sure you don't pulse too much; otherwise, you'll turn your granulated sugar into confectioners' sugar.



### MAKE AHEAD

The roulade can be made 1 day before serving. Bake the meringue and prepare the whipped cream mixture the day before, and assemble on the day you serve the roulade.

This meringue roulade is best eaten the day it's made, but it can be refrigerated for up to 2 days. However, please note that the meringue will soften and the strawberries will begin to weep their juices into the whipped cream mixture.











## BASIL SOUR CREAM SCONES WITH MACERATED STRAWBERRIES

Makes 9 to 10 scones

*These basil scones are the perfect accompaniment to lightly whipped cream and sweet, juicy macerated strawberries. The sour cream scones are light, soft, and crumbly on the inside with that crunchy exterior, elevated by the hint of herbaceous basil leaves. Macerating the strawberries releases the strawberry juices, intensifying their flavor and providing a beautiful pairing to the scones.*

- 2½ cups (292 grams) self-rising flour
  - 2 teaspoons (10 grams) baking powder
  - ¼ teaspoon (1.25 grams) baking soda
  - ¼ cup (50 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
  - ½ cup (113 grams) cold unsalted butter, cubed
  - ⅔ cup (160 grams) cold sour cream
  - 1 large egg (50 grams), beaten
  - 1½ teaspoons (6 grams) vanilla extract, divided
  - 4 tablespoons (8 grams) large fresh basil leaves (about 16 leaves), sliced into thin strips
  - ¾ pound (345 grams) fresh strawberries, hulled and quartered or sliced
  - 1 teaspoon (6 grams) vanilla bean paste
  - 1 tablespoon (15 grams) whole milk
  - 1 cup (240 grams) heavy whipping cream
  - 2 tablespoons (30 grams) confectioners' sugar
- Garnish: fresh baby basil leaves

1. Line a baking sheet with parchment paper.
2. In a large bowl, sift together flour, baking powder, and baking soda; add ¼ cup (50 grams) sugar, stirring until combined. Add cold butter, tossing to coat. Using your fingertips, rub butter into flour mixture until mixture resembles coarse sand but there are some larger bits of

butter, about the size of a walnut half, still visible. Make a well in center, and add cold sour cream, egg, 1 teaspoon (4 grams) vanilla extract, and sliced basil. Using a spoon, fold mixture until just combined. (Dough will look extremely shaggy.)

3. Turn out dough onto a lightly floured surface. Using lightly floured hands, gently knead until dough just comes together, 2 or 3 times. (Don't knead too much, as dough will become tough.) Pat or roll dough to ¾-inch thickness. Using a 2½-inch round cutter, cut dough, and place, touching, on prepared pan. (Having the scones touching helps them rise). Freeze for 20 minutes.

4. Preheat oven to 375°F (190°C).

5. In a medium bowl, toss together strawberries, vanilla bean paste, and remaining 2 tablespoons (24 grams) sugar until coated. Let stand for 30 minutes to 1 hour.

6. Brush tops of scones with milk.

7. Bake until set and tops are golden brown, 15 to 18 minutes. Let cool completely.

8. In a stand mixer fitted with a whisk attachment, beat cream at medium speed until slightly thickened. Add the confectioner's sugar and remaining vanilla extract and whip until soft peaks form. Refrigerate until ready to use.

9. Slice scones in half horizontally. Spoon whipped cream onto bottom halves of scones. Spoon macerated strawberries onto whipped cream, and drizzle with some juice from strawberries. Garnish with baby basil leaves, if desired. Cover with top halves of scones.

### MAKE AHEAD

These scones are best served the same day they are baked but can be prepared 1 to 2 days ahead and stored in an airtight container at room temperature. The macerated strawberries can be prepared 1 day ahead, covered tightly with plastic wrap, and refrigerated until ready to serve. The whipped cream can be made and refrigerated in an airtight container 2 to 3 hours before serving.



## STRAWBERRY AND ALMOND BUTTERMILK CAKE

Makes 1 (9-inch) cake

*A light buttermilk almond cake batter dotted with strawberries and sprinkled with flaked almonds bakes up to form a simple yet delicious dessert. Best served warm alongside a cup of tea, this stunner is brilliant to serve when you want an understated yet incredibly tasty cake. The strawberries throughout add pops of sweet juiciness that complement the almond sponge so well.*

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 cup (125 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
- 1½ teaspoons (7.5 grams) baking powder
- ¼ teaspoon (1 gram) kosher salt
- ¾ cup (72 grams) almond flour
- ½ cup (120 grams) whole buttermilk
- 1 teaspoon (4 grams) vanilla extract
- ½ pound (226 grams) fresh strawberries, hulled and halved
- 2 tablespoons (24 grams) coarse turbinado sugar
- ¼ cup (28 grams) sliced almonds
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Butter a 9-inch springform pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until pale and fluffy, about 5 minutes, stopping to scrape sides of bowl. With mixer on low speed, add eggs, one at a time, beating until combined after each addition.
3. In a medium bowl, sift together 1 cup (125 grams) all-purpose flour, baking powder, and salt; add almond flour, and stir

until combined. In a small bowl, combine buttermilk and vanilla. With mixer on low speed, add flour mixture to butter mixture in two additions alternately with buttermilk mixture, beginning and ending with flour mixture, beating until combined after each addition.

4. In another medium bowl, combine three-fourths of strawberries and remaining 1 tablespoon (8 grams) all-purpose flour, gently tossing to coat. Fold into batter. Pour batter into prepared pan, smoothing top with an offset spatula. Arrange remaining strawberries on top of batter. (Don't push them in as they tend to sink.) Sprinkle with turbinado sugar.

5. Bake until golden and a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool slightly on a wire rack. Sprinkle with sliced almonds, and garnish with confectioners' sugar, if desired. This cake is best served warm. Store in an airtight container at room temperature for up to 2 days, or refrigerate in an airtight container for up to 5 days.

**Note:** If you don't have buttermilk on hand, add ½ tablespoon (7.5 grams) fresh lemon juice to ½ cup (120 grams) whole milk, and let stand for 10 minutes. You'll then have homemade buttermilk.













## PANNA COTTA WITH BALSAMIC-ROASTED STRAWBERRIES

Makes 6 servings

*A beautifully smooth and creamy vanilla bean panna cotta topped with Balsamic-Roasted Strawberries and fresh thyme, this dessert is deceptively easy to make but has that wow factor to impress your guests. The balsamic vinegar complements the sweetness of the roasted strawberries perfectly, providing the ideal topping for the panna cotta.*

- ½ cup (120 grams) water, room temperature
- 5 teaspoons (20 grams) gelatin powder
- 2½ cups (600 grams) whole milk
- 1½ cups (360 grams) heavy whipping cream
- ¾ cup (150 grams) granulated sugar
- 1 vanilla bean, split lengthwise, seeds scraped and reserved

Balsamic-Roasted Strawberries (recipe follows)

Garnish: fresh thyme leaves

1. In a small bowl, place ½ cup (120 grams) water; sprinkle with gelatin powder, and stir. Let stand for 15 minutes to dissolve.
2. In a medium saucepan, heat milk, cream, sugar, and vanilla bean and reserved seeds over low heat, whisking constantly,

just until bubbles form around edges of pan. (Do not boil.) Remove from heat. Add gelatin mixture, and whisk until well combined. (If some of the gelatin has not dissolved, heat over low heat, and whisk until gelatin completely dissolves.) Discard vanilla bean. Pour milk mixture into a pitcher to make it easier to divide later, and let cool completely.

3. Whisk room temperature milk mixture to distribute vanilla seeds and skim off any air bubbles. Divide among 6 ramekins (about ¾ cup [180 grams] each). Refrigerate until completely set, 3 to 4 hours. (Panna cotta will have a wobble when set—this is perfect!)
4. When ready to serve, divide Balsamic-Roasted Strawberries among panna cottas. (Any remaining Balsamic-Roasted Strawberries can be refrigerated, if necessary.) Garnish with thyme leaves, if desired. Panna cotta can be covered with plastic wrap and refrigerated for up to 3 days.

**Note:** Both the panna cotta and the Balsamic-Roasted Strawberries can be prepared 1 day ahead.

## BALSAMIC-ROASTED STRAWBERRIES

Makes about 1½ cups

- 1 pound (454 grams) fresh strawberries, hulled and halved
- 1½ teaspoons (7.5 grams) balsamic vinegar
- 2 tablespoons (28 grams) firmly packed light brown sugar

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, combine all ingredients, gently tossing to coat. Pour onto a rimmed baking sheet, spreading strawberries in a single layer.
3. Bake until softened, 15 to 20 minutes. Transfer mixture to a heatproof bowl, and let cool completely. ▢

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PERFECTLY  
*Imperfect*

STYLING BY DOROTHY WALTON



BAKING DOESN'T ALWAYS GO AS PLANNED. THANKFULLY, THERE ARE THINGS IN LIFE THAT ARE BEAUTIFUL BECAUSE OF THEIR RUSTIC NATURE. WE HARNESSSED THAT BEAUTY AND CREATED THREE FREE-FORM RECIPES, ALL DESIGNED TO BE PERFECTLY FREE STANDING. PUT ASIDE YOUR SPECIALTY PANS AND GET READY TO BAKE DESSERTS THAT HOLD THEIR OWN—LITERALLY.













## BLACK FOREST PAVLOVA

Makes 1 (7-inch) Pavlova

*A widely popular dessert in Australia and New Zealand, the Pavlova plays on texture and flavor in the most dynamic ways. Using just a piece of parchment paper and a spatula, the airy meringue base is piled high and shaped into a shallow bowl. After baking, the shell of our Black Forest Pavlova, with its crispy exterior and chewy marshmallow-like interior, receives a silky Chocolate Pastry Cream that is ultimately scattered with juicy cherries and dolloped with pillows of Whipped Cream.*

- ½ cup (120 grams) egg whites, room temperature
- ¼ teaspoon kosher salt
- 1 cup (200 grams) castor sugar
- 1½ teaspoons (4.5 grams) cornstarch
- ¾ teaspoon (3.75 grams) distilled white vinegar
- ¼ teaspoon (1 gram) vanilla extract\*
- 1 (13.5-ounce) jar (383 grams) cherries (stem on)

Chocolate Pastry Cream (recipe follows)

Whipped Cream (recipe follows)

Garnish: chocolate curls

1. Position oven rack in center of oven. Preheat oven to 300°F (150°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and salt at medium-low speed until soft peaks form, 5 to 6 minutes. With mixer on low speed, add castor sugar in a slow, steady stream, beating until combined. (This should take about 3 minutes.) Increase mixer speed to medium-high, and beat until thick and shiny, 10 to 12 minutes, stopping to scrape sides of bowl halfway through mixing. Rub meringue between 2 fingers to make sure it is smooth and no sugar granules can be felt.
3. In a small bowl, whisk together cornstarch, vinegar, and vanilla. Add to meringue, and beat at high speed until combined, about 30 seconds.
4. Using a permanent marker, draw a 7-inch circle on a 16½x12-inch sheet of parchment paper. Turn parchment over, and place on a rimmed baking sheet. Spoon meringue inside drawn circle. Using a spatula, shape meringue until it fills drawn circle, with straight sides and a flat top. (Try to do this quickly—the more you work with it, the harder it will be to shape later on.)

Place tip of a small offset spatula at base of meringue, and pull up to create a long groove. Repeat around outside edge. Place meringue in oven.

5. Immediately reduce oven temperature to 225°F (107°C). Bake until dry and firm to the touch, 45 minutes to 1 hour. Turn oven off, and leave meringue in oven with door closed for 8 hours or up to overnight.

6. Measure ½ cup (120 grams) syrup from cherries. Bring to a boil over medium heat, and cook, stirring occasionally, until reduced by about half, 6 to 8 minutes. Transfer to a heatproof bowl, and let cool completely.

7. Spoon Chocolate Pastry Cream in center of meringue; top with Whipped Cream. Top with cooled cherry syrup and cherries. Garnish with chocolate curls, if desired. Serve immediately.

*\*We used Heilala Pure Vanilla Extract.*

## CHOCOLATE PASTRY CREAM

Makes 1½ cups

- ¾ cup (180 grams) whole milk
- 4 tablespoons (48 grams) granulated sugar, divided
- 2 tablespoons (30 grams) heavy whipping cream
- ⅛ teaspoon kosher salt
- 2 large egg yolks (37 grams), room temperature
- 1½ tablespoons (12 grams) cornstarch
- 1 tablespoon (14 grams) unsalted butter, cubed
- 1 teaspoon (4 grams) vanilla extract
- 2.5 ounces (71 grams) finely chopped 60% cacao bittersweet chocolate

1. In a medium saucepan, heat milk, 2 tablespoons (24 grams) sugar, cream, and salt over medium heat, stirring occasionally, until steaming. (Do not boil.)
2. In a medium bowl, whisk together egg yolks, cornstarch, and remaining 2 tablespoons (24 grams) sugar. Whisk hot milk mixture into egg yolk mixture. Return mixture to saucepan, and cook, whisking constantly, until mixture begins to boil. (Mixture will be thick.) Cook, whisking constantly, until cornstarch flavor has cooked out, 1 to 2 minutes.
3. Strain mixture through a fine-mesh sieve into a medium heatproof bowl. Stir in butter and vanilla until well combined.

Gradually add chocolate, stirring until combined. Cover with plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until completely cooled.

## WHIPPED CREAM

Makes 1½ cups

- ¾ cup (180 grams) cold heavy whipping cream
- 1½ tablespoons (18 grams) granulated sugar
- 1½ teaspoons (7.5 grams) cherry brandy\*

1. In a large bowl, whisk together all ingredients until medium to stiff peaks form. Use immediately, or refrigerate until ready to use.

*\*Vanilla extract can be substituted.*

## CREAM CHEESE BREAD WITH CINNAMON SUGAR

Makes 1 large loaf

*One loaf, one giant cinnamon sugar and cream cheese swirl! If you have been tempted but remain timid when it comes to making babka or challah, this is the bread primer to get you twirling up yeasted bread with ease. Butter and cream cheese enrich the dough, adding incredible softness, and the cinnamon sugar sprinkled on top lends a sweet crunch.*

- ½ cup (120 grams) warm water (110°F/43°C to 115°F/46°C)
- ½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 2¼ teaspoons (7 grams) active dry yeast
- 5 tablespoons (60 grams) granulated sugar, divided
- 3½ cups (417 grams) all-purpose flour, divided
- 2 teaspoons (6 grams) kosher salt
- 2 large eggs (100 grams), room temperature and divided
- 1 large egg yolk (19 grams)
- 3 ounces (85 grams) cream cheese, cubed and room temperature
- 2 tablespoons (28 grams) unsalted butter, cubed and room temperature
- ¼ teaspoon ground cinnamon

1. In a small bowl, stir together ½ cup (120 grams) warm water, warm milk, yeast, and 1 teaspoon (4 grams) sugar. Let stand until foamy, 5 to 10 minutes.



2. In the bowl of a stand mixer, whisk together 3 cups (375 grams) flour, 2 tablespoons plus 2 teaspoons (32 grams) sugar, and salt by hand. Add warm milk mixture, 1 egg (50 grams), and egg yolk. Using the paddle attachment, beat at low speed until a shaggy dough forms; scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until smooth and elastic, 5 to 7 minutes; add up to remaining  $\frac{1}{3}$  cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Add cream cheese and butter, one cube at a time, beating until almost fully combined after each addition (6 to 8 minutes total). Beat until a smooth ball forms at base of dough hook and elastic dough forms, 6 to 8 minutes. (Dough will stick to sides of bowl.) Turn out dough onto a lightly floured surface. Knead 4 to 5 times, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Line a light-colored metal baking sheet with parchment paper.
6. Punch down dough well, and let stand for 10 to 15 minutes. On a lightly floured surface, shape dough into an 18-inch log; roll into a 36-inch log. Coil dough around itself to shape into a spiral, tucking end under. (It's OK if spiral isn't super tight. Shape turns out better when it is kept flat instead of building it up.) Use your hands to lift, and place on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 20 to 30 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk remaining 1 egg (50 grams). In another small bowl, stir together cinnamon and remaining 2 tablespoons (24 grams) sugar. Brush loaf with egg wash, and sprinkle with cinnamon sugar.
9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes, covering with foil to prevent excess browning, if necessary. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

## PEACH FRANGIPANE GALETTE

Makes 1 (9½-inch) galette

*Logistically, the galette is a free-form pie, with a rustically shaped flaky crust showing off a thick fruity filling. Galettes aren't necessarily always circular—square and rectangular are options—but like pies, round galettes serve up slices with the perfect crust-to-filling ratio. Our Peach Frangipane Galette boasts an almond-peach combo with a tender sour cream crust and is the perfect reason to keep frozen fruit on hand.*

### Sour Cream Galette Dough (recipe follows)

### Frangipane (recipe follows)

- 3½ cups (543 grams) thawed frozen sliced peaches
- $\frac{1}{3}$  cup (67 grams) granulated sugar
- 1 tablespoon (7 grams) tapioca flour
- 2 teaspoons (5 grams) tightly packed lemon zest
- 1 teaspoon (4 grams) vanilla extract
- $\frac{1}{4}$  teaspoon kosher salt
- 1 large egg (50 grams), lightly beaten
- 1 tablespoon (7 grams) sliced almonds
- 1 teaspoon (4 grams) turbinado sugar

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. On a lightly floured surface, roll Sour Cream Galette Dough into a 14-inch circle, about  $\frac{3}{16}$  inch thick. Transfer to prepared pan. Spread Frangipane onto dough, leaving a 2-inch border.
3. In a large bowl, toss together peaches, granulated sugar, flour, lemon zest, vanilla, and salt. Pour peach mixture on top of Frangipane. Pleat dough every 2 inches, lightly pinching to seal. Using a pastry brush, brush edges with egg. Sprinkle with almonds and turbinado sugar.
4. Bake until crust is golden and bottom is browned, 30 to 40 minutes. Let cool on pan for 10 minutes. Serve warm or at room temperature.

### SOUR CREAM GALETTE DOUGH

Makes 1 (9½-inch) crust

- 2 cups (250 grams) all-purpose flour
- 1½ tablespoons (18 grams) granulated sugar
- 1¼ teaspoons (3.75 grams) kosher salt
- $\frac{3}{4}$  cup (150 grams) cold unsalted butter, cubed

- $\frac{1}{4}$  cup (60 grams) cold sour cream
- 4 to 5 tablespoons (60 to 75 grams) ice water

1. In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly.

2. In a small bowl, whisk together cold sour cream and 4 tablespoons (60 grams) ice water. With processor running, add sour cream mixture in a slow, steady stream just until dough comes together; add up to remaining 1 tablespoon (15 grams) ice water if mixture is too dry. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes.

### FRANGIPANE

Makes about  $\frac{1}{3}$  cup

- 1½ tablespoons (21 grams) unsalted butter, room temperature
- 1 tablespoon (12 grams) granulated sugar
- 1 large egg white (30 grams), room temperature
- $\frac{1}{8}$  teaspoon almond extract
- $\frac{1}{4}$  cup (24 grams) blanched almond flour
- 1 tablespoon (8 grams) all-purpose flour
- $\frac{1}{8}$  teaspoon kosher salt

1. In a medium bowl, whisk together butter and sugar until well combined. Whisk in egg white and almond extract. Add flours and salt, and whisk until well combined. 



The Proof  
IS IN  
THE  
Pudding Cakes











THE CULMINATION OF FLAVOR AND TEXTURE ACHIEVED BY LAYERING CAKE WITH SMOOTH AND SILKY PUDDING IS OTHERWORLDLY. PUDDING CAN BE SAVORED ON ITS OWN OR USED TO BRING OTHER DESSERTS TO NEW HEIGHTS. A PERFECT FOUNDATION FOR FLAVORS AND MIX-INS—LIKE FRAGRANT VANILLA BEAN IN OUR BANANA PUDDING HUMMINGBIRD CAKE OR MALTED MILK BALLS IN OUR CHOCOLATE PUDDING CAKE—PUDDING TAKES THE CAKE.





Coconut Pecan Cake



## COCONUT PECAN CAKE

Makes 1 (9-inch) cake

Recipe by Dolester Miles

*A trip to Birmingham, Alabama, wouldn't be complete without a stop at Highlands Bar & Grill, Chez Fonfon, or Bottega for a serving of Coconut Pecan Cake made by esteemed pastry chef Dolester Miles. Fortunately for those who can't make to Birmingham, Dolester has shared her recipe so we can recreate this showstopper at home. Four nutty cake layers brimming with pecans and fragrant coconut are stacked with a thick, sweet pudding filling made with condensed milk, cream of coconut, and more sweetened flaked coconut. The cake is coated with a simple sweetened whipped cream, covered with toasted coconut, and served with Crème Anglaise.*

- 1 cup (85 grams) firmly packed sweetened shredded coconut
- $\frac{3}{4}$  cup (74 grams) pecan halves, toasted
- $2\frac{1}{2}$  cups (500 grams) granulated sugar, divided
- $2\frac{1}{4}$  cups (281 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- $\frac{3}{4}$  teaspoon (2.25 grams) kosher salt
- $\frac{3}{4}$  cup (170 grams) unsalted butter, softened
- $\frac{1}{4}$  cup (60 grams) cream of coconut
- 4 large eggs (200 grams), room temperature
- $1\frac{1}{4}$  teaspoons (5 grams) coconut extract, divided
- 1 cup plus 2 tablespoons (270 grams) unsweetened coconut milk
- $\frac{1}{2}$  cup (120 grams) water
- Coconut Filling (recipe follows)
- 1 cup (240 grams) heavy whipping cream
- $\frac{1}{4}$  cup (30 grams) confectioners' sugar
- 2 cups (170 grams) sweetened flaked coconut, toasted
- Crème Anglaise (recipe follows), to serve

1. Preheat oven to 350°F (180°C). Butter 2 (9-inch) round cake pans. Line bottom of pans with parchment paper; butter parchment and flour pans.
2. In the work bowl of a food processor, pulse firmly packed coconut until finely ground; transfer to a bowl.
3. In the work bowl of a food processor, place pecans and 2 tablespoons (24 grams) granulated sugar; process until finely ground.
4. In a large bowl, sift together flour, baking powder, and salt. Stir in ground coconut and pecan mixture.

5. In the bowl of a stand mixer fitted with the paddle attachment, beat butter,  $1\frac{3}{4}$  cups plus 1 tablespoon plus  $\frac{1}{2}$  teaspoon (376 grams) granulated sugar, and cream of coconut at high speed until light and fluffy, about 4 minutes, stopping to scrape sides of bowls. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in  $\frac{1}{4}$  teaspoon (1 gram) coconut extract. With mixer on low speed, add flour mixture in three additions alternately with coconut milk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between prepared pans, and smooth tops with a small offset spatula.
6. Bake until golden and a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans on wire racks for 30 minutes. Run a knife around edge of each cake. Remove from pans, and discard parchment. Let cool completely on wire racks.
7. In a small saucepan, heat  $\frac{1}{2}$  cup (120 grams) water and remaining  $\frac{1}{2}$  cup (100 grams) granulated sugar over medium heat, stirring occasionally, until sugar dissolves. Remove from heat.
8. Cut each cooled cake layer in half horizontally. Place 1 layer in bottom of a 9-inch round cake pan, and brush with 2 to 3 tablespoons (35 to 52 grams) simple syrup. Using an offset spatula, spread  $\frac{1}{2}$  cup Coconut Filling in a thin, even layer on cake layer. Top with second cake layer, and brush with 2 to 3 tablespoons (35 to 52 grams) simple syrup. Spread  $\frac{1}{2}$  cup filling on top. Top with third cake layer, and brush with 2 to 3 tablespoons (35 to 52 grams) simple syrup. Spread remaining  $\frac{1}{2}$  cup filling on top. Top with remaining cake layer, and brush with remaining simple syrup. Refrigerate for about 1 hour. To unmold, run a spatula around edges of cake, and invert onto a cake plate.
9. Clean bowl of stand mixer. Using the whisk attachment, beat cream, confectioners' sugar, and remaining 1 teaspoon (4 grams) coconut extract at high speed until stiff peaks form. Spread on top and sides of cake; sprinkle with toasted coconut. Refrigerate until ready to serve. Serve with Crème Anglaise.

### COCONUT FILLING

Makes about  $1\frac{1}{4}$  cups

- 2 large egg yolks (37 grams), lightly beaten
- $\frac{3}{4}$  cup (234 grams) sweetened condensed milk

- $\frac{1}{4}$  cup (57 grams) unsalted butter
- 1 tablespoon (15 grams) cream of coconut
- 1 cup (85 grams) firmly packed sweetened flaked coconut

1. In a small heatproof bowl, whisk egg yolks; set aside.
2. In a medium saucepan, heat condensed milk, butter, and cream of coconut over medium-low heat, stirring constantly, until hot, about 4 minutes. Whisk one-third of hot milk mixture into egg yolks. Add egg yolk mixture to remaining hot milk mixture in pan, and cook, whisking constantly, until mixture has the consistency of pudding, about 4 minutes. (Do not let custard get too thick.) Transfer to a bowl, and stir in flaked coconut. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pudding to prevent a skin from forming. Refrigerate until completely chilled.

### CRÈME ANGLAISE

Makes about 3 cups

- 1 cup (240 grams) whole milk
  - 1 cup (240 grams) heavy whipping cream
  - 1 cup (200 grams) granulated sugar, divided
  - 1 vanilla bean, split lengthwise, seeds scraped and reserved
  - 10 large egg yolks (188 grams)
1. In a medium saucepan, whisk together milk, cream,  $\frac{1}{2}$  cup (100 grams) sugar, and vanilla bean and reserved seeds; cook over medium heat, whisking occasionally, until steaming. (Do not boil.)
  2. In a medium heatproof bowl, whisk together egg yolks and remaining  $\frac{1}{2}$  cup (100 grams) sugar. Gradually add half of warm milk mixture to egg yolk mixture, whisking constantly. Add egg yolk mixture to remaining milk mixture in pan. Cook over medium heat, whisking, until an instant-read thermometer registers 175°F (79°C) to 185°F (83°C).
  3. Strain mixture through a fine-mesh sieve into another medium heatproof bowl set over an ice water bath. Whisk until Crème Anglaise is room temperature. Cover and refrigerate until chilled, 2 to 3 hours.



## ORANGE CREAM CAKE

Makes 1 (9-inch) cake

*Inspired by the orange-flavored Creamsicles of our childhood, a luscious orange-vanilla pudding is slathered between orange-scented cake layers before the stack gets enrobed by Creamy Buttermilk Frosting. Better yet, you won't have to chase down the ice cream truck for this one.*

**1½ cups (284 grams) unsalted butter, softened**  
**2½ cups (500 grams) granulated sugar**  
**2 tablespoons (18 grams) tightly packed orange zest (about 3 large oranges)**  
**5 large eggs (250 grams), room temperature**  
**3¾ cups (469 grams) unbleached cake flour**  
**1¾ teaspoons (8.75 grams) baking powder**  
**1 teaspoon (3 grams) kosher salt**  
**½ teaspoon (2.5 grams) baking soda**  
**1¼ cups (300 grams) whole buttermilk, room temperature**  
**¼ cup (60 grams) fresh orange juice, room temperature**  
**½ teaspoon (2 grams) vanilla extract**  
**Simple Syrup (recipe follows)**  
**Creamy Buttermilk Frosting (recipe follows)**  
**Orange Cream Filling (recipe follows)**  
**Orange gel food coloring**  
**Garnish: orange sprinkles**

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and orange zest at medium-low speed just until combined. Increase mixer speed to medium; beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a large bowl, whisk together flour, baking powder, salt, and baking soda. In a medium bowl, whisk together buttermilk, orange juice, and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating until combined after each addition and stopping to scrape sides of bowl. Divide batter between prepared pans; using a small offset spatula, smooth tops. Forcefully tap pans on a kitchen towel-lined counter several times to settle batter and release as many air bubbles as possible.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 38 minutes.

Let cool in pans for 10 minutes. Remove from pans, and let cool completely, parchment side down, on wire racks.

5. Level cooled cake layers; discard parchment. Place 1 cake layer, cut side up, on a cake turntable or a serving plate. Brush with half of Simple Syrup. Spoon ½ cup (about 123 grams) Creamy Buttermilk Frosting into a pastry bag; cut a ½-inch opening in tip. Pipe a ½-inch-tall border around edge of layer; dollop and spread Orange Cream Filling inside piped border. Top with remaining cake layer, cut side down. Brush with remaining Simple Syrup. Spread a thin layer of frosting on top and sides of cake to create a crumb coat; refrigerate for 30 minutes.
6. Divide 2 cups (457 grams) Creamy Buttermilk Frosting between 2 small bowls. Add food coloring to 1 bowl, stirring until frosting is deep orange. Add food coloring to second bowl, stirring until frosting is light orange. Leave remaining frosting white.
7. Using a small offset spatula, spread deep orange frosting in an even layer over bottom third of sides of cake. Spread light orange frosting over middle third of sides of cake. Spread white frosting on top and top one-third of sides of cake. Holding a bench scraper or a large offset spatula flush against sides of cake, scrape off excess frosting until sides are smooth. Using a small offset spatula, swirl top as desired. Using a bench scraper or a large offset spatula held flush against sides of cake, scrape frosting one more time to give sides a smooth, finished look. Garnish with sprinkles, if desired.

### SIMPLE SYRUP

Makes ½ cup

**¼ cup (50 grams) granulated sugar**  
**¼ cup (60 grams) water**

1. In a medium saucepan, heat sugar and ¼ cup (60 grams) water over medium heat, stirring occasionally, just until sugar dissolves. Remove from heat. Let cool completely before using.

### CREAMY BUTTERMILK FROSTING

Makes about 7 cups

**2 cups (454 grams) unsalted butter, softened**  
**½ teaspoon (1.5 grams) kosher salt**  
**1 (2-pound) package (907 grams) confectioners' sugar**  
**½ cup (120 grams) whole buttermilk**  
**1 tablespoon (13 grams) vanilla extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until creamy, 1 to 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar alternately with buttermilk, beginning and ending with confectioners' sugar, beating just until combined after each addition. Beat in vanilla. Increase mixer speed to medium; beat until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Use immediately.

### ORANGE CREAM FILLING

Makes 1½ cups

**1½ cups (320 grams) whole milk**  
**¼ cup (50 grams) granulated sugar**  
**1½ tablespoons (12 grams) cornstarch**  
**2 teaspoons (6 grams) all-purpose flour**  
**2 teaspoons (7 grams) tightly packed orange zest (about 1 large orange)**  
**¼ teaspoon kosher salt**  
**3 large egg yolks (56 grams)**  
**2 tablespoons (28 grams) unsalted butter, cubed and softened**  
**¼ teaspoon (1 gram) vanilla extract**  
**Orange gel food coloring**

1. Line a medium shallow baking dish or bowl with plastic wrap; place a fine-mesh sieve inside.
2. In a medium saucepan, heat milk over medium heat until steaming. (Do not boil.)
3. In a medium bowl, whisk together sugar, cornstarch, flour, orange zest, and salt. Whisk in egg yolks until well combined. (Mixture will be very thick.) Gradually add half of warm milk to sugar mixture, whisking constantly. Add sugar mixture to remaining warm milk in pan. Bring to a boil over medium heat, whisking constantly. Cook, whisking constantly, until thickened and mixture no longer tastes starchy, 3 to 4 minutes. Remove from heat.
4. Add butter to warm milk mixture in two additions, stirring until combined; stir in vanilla. Add food coloring until desired shade is reached. Pour and press mixture through fine-mesh sieve into prepared dish or bowl; smooth into a thin layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pudding to prevent a skin from forming. Refrigerate until thoroughly chilled, 2 to 3 hours or up to overnight. Stir until softened and smooth before using.





Chocolate  
Pudding Cake



## CHOCOLATE PUDDING CAKE

Makes 1 (9-inch) cake

*If a malted milkshake transformed into a decadent layer cake, this would be it. The layers of chocolaty cake are made with rich dark coffee, sour cream, and chocolate malted milk. Each layer is then brushed with a milk-chocolate malt mixture before receiving a generous addition of creamy Chocolate Pudding studded with finely chopped malted milk ball candies. Swoops of chocolate frosting and a garnish of chopped malted milk balls make for a supremely mouthwatering cake.*

- 2½ cups (281 grams) all-purpose flour
- 1 cup (85 grams) unsweetened cocoa powder, plus more for dusting
- 2½ teaspoons (12.5 grams) baking soda
- 2 teaspoons (2 grams) espresso powder
- 1¼ teaspoons (6.25 grams) baking powder
- 1¼ teaspoons (3.75 grams) kosher salt
- 2½ cups (450 grams) granulated sugar
- 1 cup (240 grams) sour cream, room temperature
- ⅔ cup (149 grams) canola oil
- ¼ cup (55 grams) firmly packed light brown sugar
- ½ cup (120 grams) whole milk, room temperature and divided
- 2 large eggs (100 grams), room temperature
- 2 large egg yolks (37 grams), room temperature
- 2 tablespoons (12 grams) chocolate malt mix, divided
- 1½ teaspoons (6 grams) vanilla extract
- 1¼ cups (300 grams) hot strong brewed coffee

Silky Chocolate Frosting (recipe follows)

- ¼ cup (33 grams) finely chopped malted milk balls (optional)

Chocolate Pudding (recipe follows)

Garnish: chopped malted milk balls

1. Preheat oven to 350°F (180°C). Butter 2 (9-inch) round cake pans. Line bottom of pans with parchment paper. Dust sides with cocoa, tapping out excess.
2. In a large bowl, sift together flour, cocoa, baking soda, espresso powder, baking powder, and salt. Whisk to ensure flour mixture is well combined; transfer to the bowl of a stand mixer fitted with the paddle attachment.
3. In a large bowl, whisk together granulated sugar, sour cream, oil, brown sugar, ¼ cup (60 grams) milk, eggs, egg

yolks, 1 tablespoon (6 grams) malt mix, and vanilla. With mixer on low speed, gradually add sugar mixture to flour mixture, beating just until combined and stopping to scrape sides of bowl. Gradually add hot coffee, beating until combined and stopping to scrape sides of bowl. Divide batter between prepared pans. Lightly tap pans on a kitchen towel-lined counter a few times.

4. Bake until a wooden pick inserted in center comes out clean, 34 to 40 minutes. (Do not open oven door or test cakes too early.) Let cool in pans for 15 minutes. Run a knife around edges. Remove from pans, and let cool completely on a wire rack.
5. Level cooled cake layers, if desired; discard parchment. Place 1 layer on a cake turntable or a serving plate. Using a wooden pick, gently poke several holes in top of cake layer.
6. In a small bowl, whisk together remaining ¼ cup (60 grams) milk and remaining 1 tablespoon (6 grams) malt mix. Brush half of milk mixture onto cake layer.
7. Spoon ½ cup (142 grams) Silky Chocolate Frosting into a pastry bag; cut a ½-inch opening in tip. Pipe a ½-inch-tall border around edge of cake layer.
8. Add finely chopped malted milk balls (if using) to Chocolate Pudding; stir until well combined and mixture is spreadable. Spoon dollops of pudding all over top of cake layer; using a small offset spatula, gently spread evenly inside piped border. Top with remaining cake layer, flat side up. Using a wooden pick, gently poke several holes in cake layer; brush with remaining milk mixture. Spread a thin layer of frosting on sides and top of cake to create a crumb coat; refrigerate for 30 minutes.
9. Spread and swoop remaining Silky Chocolate Frosting on top and sides of cake as desired. Just before serving, garnish with chopped malted milk balls, if desired. (See Note.)

**Note:** Malted milk ball garnish may get a bit chewy after sitting for long periods of time. If assembling cake ahead of time, be sure to chop and add milk ball garnish just before serving.

### SILKY CHOCOLATE FROSTING

Makes about 5 cups

- 8 ounces (226 grams) 60% cacao bittersweet chocolate, finely chopped
- ¾ cup (170 grams) unsalted butter, cubed
- 6¾ cups (810 grams) confectioners' sugar, sifted

- 1 cup (240 grams) sour cream, room temperature
- ½ cup (47 grams) chocolate malt mix
- ¼ cup (21 grams) unsweetened cocoa powder
- 1½ teaspoons (6 grams) vanilla extract
- 1 teaspoon (1 gram) espresso powder

1. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat; let cool for 5 minutes.

2. In the bowl of a stand mixer, beat confectioners' sugar, sour cream, malt mix, cocoa, vanilla, and espresso powder at low speed until smooth and well combined, stopping to scrape sides of bowl. Gradually add melted chocolate mixture, beating until well combined and stopping to scrape sides of bowl. Increase mixer speed to medium-low, and beat until smooth, well combined, and slightly fluffy, about 1 minute. Use immediately.

### CHOCOLATE PUDDING

Makes about 1 cup

- ½ cup (100 grams) granulated sugar
- 2 tablespoons (16 grams) cornstarch
- ¼ teaspoon kosher salt
- ¾ cup (180 grams) heavy whipping cream
- ⅓ cup (80 grams) whole milk
- 2 ounces (57 grams) 60% cacao bittersweet chocolate, finely chopped (about ⅓ cup)
- ¼ teaspoon (1 gram) vanilla extract

1. In a medium saucepan, whisk together sugar, cornstarch, and salt. Whisk in cream and milk. Whisk in chocolate. Bring to a boil over medium heat. Cook, whisking constantly, for 3 minutes. Remove from heat, and stir in vanilla. Transfer to a medium glass bowl, and cover with plastic wrap, pressing wrap directly onto surface of pudding to prevent a skin from forming. Refrigerate until completely chilled, 2 to 3 hours or up to overnight. (See Note.) Stir until softened and smooth before using.

**Note:** You may want to let Chocolate Pudding refrigerated for longer periods of time stand at room temperature until slightly softened, about 30 minutes. This can make it even easier to spread.



## BANANA PUDDING HUMMINGBIRD CAKE

Makes 1 (9-inch) cake

*We've upped the game for hummingbird cake. Traditional cake layers baked with ripe mashed banana, crushed pineapple, and toasted pecans are filled with vanilla bean pudding and sliced ripe bananas, creating a mind-blowing marriage of two dessert favorites: all the classic flavors of hummingbird cake with a rich banana pudding vibe. Enrobed in Vanilla Italian Buttercream, this cake wouldn't be complete without crumbly vanilla wafer cookies and more fresh banana slices.*

- 2 cups (529 grams) mashed ripe banana
- 1 (8-ounce) can (227 grams) crushed pineapple in juice
- 1 cup (200 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- 1 cup (224 grams) canola oil
- 3 large eggs (150 grams), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- 3 cups (375 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 cup (113 grams) chopped toasted pecans

Vanilla Italian Buttercream (recipe follows)

3 to 4 large unpeeled bananas (540 to 720 grams), peeled and cut crosswise into ¼-inch-thick slices

Vanilla Cream Filling (recipe follows)

Garnish: finely crushed vanilla wafers, bananas slices, whole vanilla wafers

1. Preheat oven to 350°F (180°C). Spray 3 (9-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In a large bowl, whisk together mashed banana, pineapple with juice, sugars, oil, eggs, and vanilla bean paste until well combined.
3. In another large bowl, whisk together flour, baking soda, salt, cinnamon, and nutmeg. Gradually add flour mixture to banana mixture, stirring until combined. Fold in pecans. Divide batter among prepared pans (about 620 grams each), smoothing tops with a small offset spatula. Tap pans on a kitchen towel-lined counter

a few times to settle batter and release any air bubbles.

4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Level cooled cake layers, if desired; discard parchment. Place 1 layer, cut side up, on a cake turntable or a serving plate. Spoon 1 cup (140 grams) Vanilla Italian Buttercream into a pastry bag; cut a ½-inch opening in tip. Pipe a ½-inch-tall border around edge of layer. Arrange banana slices in a single layer within piped border. Spread half of Vanilla Cream Filling (about 164 grams) on top of bananas. Top with second cake layer. Pipe a ½-inch-tall border around edge of layer. Arrange banana slices in a single layer within piped border. (Reserve any leftover banana slices for garnish or another use.) Spread remaining filling on top of bananas. Top with remaining cake layer, cut side down. Using a large offset spatula, spread a thin layer of buttercream on top and sides of cake to create a crumb coat; refrigerate for 30 minutes.

6. Reserve 1½ cups (212 grams) Vanilla Italian Buttercream. Spread remaining buttercream on top and sides of cake; refrigerate for 20 minutes. Garnish bottom third of cake with crushed vanilla wafers, if desired, gently pressing crumbs into sides.

7. Place reserved buttercream in a pastry bag fitted with a medium open star tip (Wilton 1M). Pipe swirls of buttercream around top edge of cake. Garnish with banana slices, whole vanilla wafers, and crushed vanilla wafers, if desired.

### VANILLA ITALIAN BUTTERCREAM

Makes about 7½ cups

- 2 cups (400 grams) extra-fine granulated sugar
- ½ cup (120 grams) water
- 1 cup (240 grams) egg whites, room temperature (about 8 large egg whites)
- ½ teaspoon (2 grams) cream of tartar
- ½ teaspoon (1.5 grams) kosher salt
- 2½ cups (567 grams) unsalted butter, cubed and very softened
- 2 teaspoons (12 grams) vanilla bean paste\*

1. In a medium saucepan, combine sugar and ½ cup (120 grams) water. Bring to a boil over high heat, being careful not to splash sides of pan and stirring to help sugar dissolve. (Do not stir once mixture starts to boil.) Cook until an instant-read thermometer registers 240°F (116°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium speed until soft peaks form.
3. With mixer on medium speed, pour hot sugar syrup between side of bowl and whisk attachment in a slow, steady stream. Increase mixer speed to high; beat until stiff peaks form and bowl and meringue are relatively cool to the touch, 8 to 10 minutes.
4. Switch to the paddle attachment. With mixer on medium speed, gradually add butter, a few cubes at a time, beating until combined after each addition. (Mixture will look very loose to start, and may even look broken at one point, but buttercream will come together. [See Notes.]) Beat in vanilla bean paste. Beat until light and fluffy, 1 to 2 minutes, stopping to scrape sides of bowl. Use immediately, or refrigerate in an airtight container. Let refrigerated buttercream come to room temperature, and rewhip using the whisk attachment until silky smooth before using. (See Notes.)

\*We used Heilala Pure Vanilla Bean Paste.

**Notes:** If meringue is too warm when butter is added and mixture is too loose, place the whole bowl in the refrigerator for a few minutes to help the mixture firm back up. Return bowl to stand mixer, and proceed with recipe as directed, repeating procedure as necessary.

If butter was too cold when added and is forming small lumps in buttercream, gently warm bowl over simmering water just until edges start to melt. For a gentler approach, warm bowl with a hot towel to help soften the butter. Proceed with recipe as directed, repeating procedure as necessary.

If buttercream breaks or looks curdled, keep beating it; it should eventually come together.

## VANILLA CREAM FILLING

Makes about 1½ cups

- 1½ cups (320 grams) whole milk
- ¼ cup (50 grams) extra-fine granulated sugar
- 1½ tablespoons (12 grams) cornstarch
- 2 teaspoons (6 grams) all-purpose flour
- ¼ teaspoon kosher salt
- 3 large egg yolks (56 grams)
- 2 tablespoons (28 grams) unsalted butter, cubed and softened
- ½ teaspoon (3 grams) vanilla bean paste

1. Line a medium shallow baking dish or bowl with plastic wrap; place a fine-mesh sieve inside.
2. In a medium saucepan, heat milk over medium heat until steaming. (Do not boil.)
3. In a medium bowl, whisk together sugar, cornstarch, flour, and salt. Whisk in egg yolks until well combined. (Mixture will be very thick.) Gradually add half of warm milk to sugar mixture, whisking constantly. Add sugar mixture to remaining warm milk in pan. Bring to a boil over medium heat, whisking constantly. Cook, whisking constantly, until thickened and mixture no longer tastes starchy, 3 to 4 minutes. Remove from heat.
4. Add butter to warm milk mixture in two additions, stirring until combined; stir in vanilla bean paste. Pour and press mixture through fine-mesh sieve into prepared dish or bowl; smooth into a thin layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pudding to prevent a skin from forming. Refrigerate until thoroughly chilled, 2 to 3 hours or up to overnight. Stir until softened and smooth before using.

### PRO TIP

When decorating with fresh banana slices, lightly coat the slices in fresh lemon juice to prevent the fruit from browning. To accomplish this, lay the freshly cut banana slices flat on a piece of parchment paper. Using a pastry brush, gently brush the slices with fresh lemon juice. Turn the slices over, brush the opposite side. Use the lemon juice sparingly, though. Alternatively, garnish the cake with banana slices and whole vanilla wafers just before serving for optimal freshness. 🍌

*cover recipe*







Lemon-Blueberry Pastry Rolls  
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# ROUGH PUFF AND READY

TRADITIONAL PUFF PASTRY, *PÂTE FEUILLETÉE*, IS MADE BY ROLLING, CHILLING, REROLLING, AND RECHILLING DOUGH OVER AND OVER AGAIN, CREATING LAYERS UPON LAYERS OF BUTTER AND DOUGH.

A FINAL COUNT OF 73 TO A WHOPPING 729 PAPER-THIN LAYERS IS THE PASTRY CHEF'S GOAL. AS THE LAYERS OF COLD BUTTER HIT THE HEAT OF THE OVEN, STEAM CAUSES THE DOUGH TO PUFF, CREATING THE ICONIC BUTTERY FLAKINESS SEEN IN PASTRIES SUCH AS CROISSANTS. ALTHOUGH OUR ADMIRATION FOR THE ART OF PUFF IS STRONG, WE DON'T ALWAYS HAVE THE TIME TO PULL TOGETHER A CLASSIC PUFF PASTRY DOUGH, AND FOR THAT, WE HAVE DEVELOPED THREE ROUGH PUFF RECIPES THAT COME TOGETHER FASTER THAN THE TRADITIONAL WITHOUT SKIMPING ON LAMINATION.







Smoked Salmon-Asparagus Tarts  
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# A Rough Puff How-To: The Letter Fold



**1.** On a lightly floured surface, roll dough into a 15x8-inch rectangle, lightly flouring surface and top of dough as needed.



**2.** With one short side closest to you, fold top third of dough over center third of dough, leaving bottom third exposed.



**3.** Fold bottom third of dough over top of dough, as if you were folding a letter to fit into an envelope.



**4.** Folding the dough like a letter stacks the pieces of butter within the dough. This repeated stacking creates layers of butter, allowing for the signature “puff” when the butter steams in the oven.

## LEMON-BLUEBERRY PASTRY ROLLS

Makes 24 pastries

*These puff pastry pinwheels are flaky, sweet, and tangy. With all the familiarity of buttery palmiers, these round treats boast dynamic flavors from lemon zest and crushed freeze-dried blueberries.*

2¼ cups (281 grams) all-purpose flour  
1¼ cups (284 grams) cold unsalted butter, cubed  
2 teaspoons (6 grams) kosher salt  
½ cup (120 grams) ice water  
⅓ cup (14 grams) freeze-dried blueberries, finely crushed  
¼ cup (50 grams) granulated sugar  
2 tablespoons (12 grams) packed lemon zest (about 4 medium lemons)  
1 tablespoon (14 grams) unsalted butter, melted and cooled for 10 minutes  
Lemon Glaze (recipe follows)

Garnish: lemon zest

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, cold butter, and salt at low speed just until butter is coated with flour. With mixer on low speed, add ½ cup (120 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute. (There will still be large pieces of butter.) On a lightly floured surface, shape dough into a 6-inch square. Wrap in plastic wrap; refrigerate for 30 minutes.
2. On a lightly floured surface, roll dough into a 15x8-inch rectangle, lightly flouring surface and top of dough as needed. Fold dough into thirds, like a letter. Rotate dough 90 degrees; roll into a 15x8-inch rectangle, and fold into thirds, like a letter. Repeat procedure once. Wrap dough in plastic wrap, and refrigerate for at least 1 hour. (See Note on page 78.)
3. Preheat oven to 375°F (190°C). Line 2 rimmed baking sheets with parchment paper.
4. In a small bowl, stir together blueberries, sugar, and lemon zest until fragrant and well combined.
5. On a lightly floured surface, roll dough into a 20x10-inch rectangle. Brush dough with melted butter, leaving a ½-inch border on one long side; sprinkle butter with blueberry mixture. Starting with long side opposite border, roll up dough, jelly roll style; place seam side down. Using a serrated knife dipped in flour, gently slice into 24 rolls (about ¾ inch thick each); wipe and flour knife between cuts as needed. Place, cut side up, 2 inches apart on prepared pans, tucking loose ends under slices to secure.
6. Bake until lightly golden, 20 to 25 minutes. Let cool on pans on wire racks for at least 15 minutes before serving, or let cool to room temperature. Drizzle with Lemon Glaze. Garnish with lemon zest, if desired.

### LEMON GLAZE

Makes about ¾ cup

1½ cups (180 grams) confectioners' sugar, sifted  
5 tablespoons (75 grams) heavy whipping cream  
½ teaspoon (1 gram) packed lemon zest  
⅛ teaspoon kosher salt

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.





## CHOCOLATE-HAZELNUT BEAR CLAWS

Makes 6 pastries

*Traditionally a yeast-leavened Danish pastry with eye-catching lamination, making the dough for bear claws could be an all-day affair. Thankfully, with our quick rough puff, you can still get all the flakiness you love but with no rise time and extra-fast lamination. Chocolate and hazelnut come together to make a rich and nutty filling. A final sprinkling of confectioners' sugar and these homemade bear claws will take hold of your taste buds.*

**2¼ cups (281 grams) all-purpose flour**  
**1¼ cups (284 grams) cold unsalted butter, cubed**

**2 teaspoons (6 grams) kosher salt**  
**½ cup (120 grams) ice water**

**Chocolate-Hazelnut Filling (recipe follows)**

**1 large egg (50 grams), lightly beaten**  
**Swedish pearl sugar, for sprinkling**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, cold butter, and salt at low speed just until butter is coated with flour. With mixer on low speed, add ½ cup (120 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute. (There will still be large pieces of butter.) On a lightly floured surface, shape dough into a 6-inch square. Wrap in plastic wrap; refrigerate for 30 minutes.

2. On a lightly floured surface, roll dough into a 15x8-inch rectangle, lightly flouring surface and top of dough as needed. Fold dough into thirds, like a letter. Rotate dough 90 degrees; roll into a 15x8-inch rectangle, and fold into thirds, like a letter. Repeat procedure once. Wrap dough in plastic wrap, and refrigerate for at least 1 hour. (See Note on page 78.)

3. Preheat oven to 400°F (200°C). Line 2 rimmed baking sheets with parchment paper.

4. Divide Chocolate-Hazelnut Filling into 6 portions (about 2 tablespoons [about 34 grams] each), and place on a prepared pan; shape each portion into a 3¼x1¾-inch rectangle, and cover with plastic wrap.

5. On a lightly floured surface, roll dough into a 16x11½-inch rectangle. Trim edges to create a 15x11-inch rectangle. Cut rectangle in half lengthwise to create

2 (15x5½-inch) rectangles; cut each half into 3 (5½x5-inch) rectangles.

6. Position 1 dough rectangle with a 5-inch side closest to you. Place 1 filling rectangle on lower half of rectangle, leaving ¾-inch border. Brush all edges of dough with egg; fold dough over filling to make 5-inch sides meet, pressing edges firmly to seal. Using a pizza wheel, trim ⅛- to ⅙-inch of dough off sealed edges to further seal. Using a paring knife, make 4 (¾-inch-long) equally spaced cuts along long, sealed edge of dough, being careful not to cut through to filling. Repeat procedure with remaining dough rectangles and remaining filling. Place at least ¾ to 1 inch apart on remaining prepared pan, gently curving to spread out cuts. Freeze for 10 minutes.

7. Brush tops of dough with egg; sprinkle with pearl sugar.

8. Bake for 15 minutes. Reduce oven temperature to 375°F (190°C), and bake until puffed and golden brown, about 10 minutes. Let cool on pans for 15 minutes.

### CHOCOLATE-HAZELNUT FILLING

Makes ⅔ cup

**½ cup (48 grams) finely ground hazelnut flour**

**3 tablespoons (21 grams) confectioners' sugar**

**⅛ teaspoon kosher salt**

**⅓ cup (92 grams) chocolate hazelnut spread\***

**1 large egg yolk (19 grams), room temperature**

**2 tablespoons (28 grams) unsalted butter, melted**

1. In a medium bowl, stir together flour, confectioners' sugar, and salt. Add chocolate hazelnut spread, egg yolk, and melted butter; stir until well combined, kneading together by hand toward end if needed. (Mixture will be quite thick.) Use immediately.

*\*We used Nutella.*

## SMOKED SALMON-ASPARAGUS TARTS

Makes 8 pastries

*A savory take on puff pastry, Smoked Salmon-Asparagus Tarts are perfect for any meal, from a light and flaky replacement for your favorite lox-topped everything bagel in the morning to a colorful appetizer for guests or family. The rectangular shape shows off layers of gorgeous lamination, and people will think you spent all day making them—but don't worry, your secret is safe with us.*

**2¼ cups (281 grams) all-purpose flour**

**1¼ cups (284 grams) cold unsalted butter, cubed**

**2¼ teaspoons (6 grams) kosher salt, divided**

**½ cup (120 grams) ice water**

**8 ounces (226 grams) cream cheese, softened**

**¼ cup (24 grams) finely shredded Parmesan cheese**

**1 large egg yolk (19 grams)**

**2 tablespoons (2 grams) chopped fresh dill**

**½ teaspoon (1 gram) garlic powder**

**40 (3½-inch-long) spears (140 to 160 grams) trimmed medium fresh asparagus**

**1 large egg (50 grams), lightly beaten**

**Everything bagel seasoning, for sprinkling**

**4 ounces (113 grams) thinly sliced smoked salmon**

**Pickled Red Onion (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, cold butter, and 2 teaspoons (6 grams) salt at low speed just until butter is coated with flour. With mixer on low speed, add ½ cup (120 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute. (There will still be large pieces of butter.) On a lightly floured surface, shape dough into a 6-inch square. Wrap in plastic wrap; refrigerate for 30 minutes.

2. On a lightly floured surface, roll dough into a 15x8-inch rectangle, lightly flouring surface and top of dough as needed. Fold dough into thirds, like a letter. Rotate dough 90 degrees; roll into a 15x8-inch rectangle, and fold into thirds, like a letter. Repeat procedure once. Wrap dough in plastic wrap, and refrigerate for at least 1 hour. (See Note on page 78.)

3. Preheat oven to 400°F (200°C). Line 2 rimmed baking sheets with parchment paper.
4. In a medium bowl, stir together cream cheese, Parmesan, egg yolk, dill, garlic powder, and remaining  $\frac{1}{4}$  teaspoon salt until well combined.
5. On a lightly floured surface, roll dough into a 17x10½-inch rectangle. Trim edges to create a 16x10-inch rectangle. Cut rectangle in half lengthwise to create 2 (16x5-inch) rectangles; cut each half into 4 (5x4-inch) rectangles. Using the tip of a small, sharp knife, score a  $\frac{3}{4}$ -inch border within each rectangle. Gently transfer dough rectangles to prepared pans, spacing at least 1 inch apart. Freeze for 15 minutes.
6. Divide cream cheese mixture among dough rectangles (about 2 tablespoons [about 30 grams] each), spreading evenly within scored border; top each with 5 asparagus spears (15 to 20 grams). Brush exposed borders with egg. Sprinkle with everything bagel seasoning.
7. Bake for 10 minutes. Reduce oven temperature to 375°F (190°C), and bake until puffed and golden brown, 6 to 10 minutes. Let cool on pans for 5 minutes. Top with smoked salmon and Pickled Red Onion.

**Note:** *Rough puff pastry dough refrigerated for longer time spans may need to stand at room temperature until slightly softened, 10 to 20 minutes, before rolling.*

#### PICKLED RED ONION

Makes  $\frac{1}{3}$  cup

- $\frac{1}{2}$  cup (66 grams)  $\frac{1}{4}$ -inch-sliced red onion
- $\frac{1}{2}$  cup (120 grams) white wine vinegar
- $\frac{1}{2}$  cup (120 grams) water
- 3 tablespoons (36 grams) granulated sugar
- 2 teaspoons (6 grams) kosher salt
- $\frac{1}{2}$  teaspoon coriander seeds (optional)

1. In a small heatproof bowl, place onion.
2. In a small saucepan, combine vinegar,  $\frac{1}{2}$  cup (120 grams) water, sugar, salt, and coriander seeds (if using). Bring to a boil over medium-high heat; cook, stirring occasionally, for 2 minutes. Remove from heat, and pour over onion. Let cool for 30 minutes; refrigerate until ready to use. (Can be made 1 day ahead and refrigerated in an airtight container.) ▢







# PARKER HOUSE ROLL REDUX

HAILING FROM THE HISTORIC PARKER HOUSE HOTEL (NOW OMNI PARKER HOUSE) IN BOSTON, MASSACHUSETTS, NEARLY 150 YEARS AGO, THESE ROLLS ARE A YEASTED BREAD FAVORITE. IF YOU HAVE EVER WONDERED WHAT MAKES PARKER HOUSE ROLLS SO IRRESISTIBLE, WE ARE GOING TO COME OUT AND SAY IT: IT'S BUTTER. CUBES OF BUTTER MIXED INTO THE DOUGH AND MELTED BUTTER BRUSHED ON TOP OF THE ROLLS BEFORE AND AFTER BAKING HELP CREATE THE RECIPE THAT HAS BEEN A FAVORITE SINCE THE 1870S.

Parker House Rolls  
page 85















## PARKER HOUSE ROLLS

Makes 24 rolls

*Legend has it that Parker House rolls were created by accident as a disgruntled baker slammed a tray of rolls in the oven. The jolted rolls emerged with their signature folded appearance, and the guests raved about them. It's that pocket-like fold that creates a crispy golden exterior with a steaming hot and tender interior.*

4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided  
⅓ cup (67 grams) granulated sugar  
1 tablespoon (9 grams) kosher salt  
2¼ teaspoons (7 grams) instant yeast  
¾ cup (180 grams) whole milk  
⅔ cup (160 grams) water  
¼ cup (57 grams) unsalted butter, cubed  
1 large egg (50 grams), room temperature  
⅓ cup (76 grams) unsalted butter, melted  
Flaked sea salt, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1⅓ cups (167 grams) flour, sugar, kosher salt, and yeast at medium-low speed until well combined.

2. In a medium saucepan, heat milk, ⅓ cup (160 grams) water, and cubed butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk

mixture to flour mixture; beat at medium-low speed for 2 minutes, stopping to scrape sides of bowl. Add egg; beat at medium-high speed for 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2⅔ cups (333 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.

5. Position oven rack in top third of oven. Preheat oven to 350°F (180°C). Line 2 light-colored metal baking sheets with parchment paper.

6. Punch down dough; cover and let stand for 5 minutes. Divide dough in half, covering 1 portion with plastic wrap. On a lightly floured surface, roll uncovered half into an 11-inch square, about ¼ inch thick. Using a 2¾-inch round cutter, cut

dough, discarding scraps. Gently stretch each circle into a 3x2-inch oval; place smoothest side of oval facing downward. Brush each oval with melted butter. Using the back of small knife, make a crease crosswise in center of each oval; fold ovals in half along crease, pressing to seal. Place at least 1 inch apart on a prepared pan. Repeat procedure with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size and dough holds an indentation when poked, 20 to 25 minutes.

7. Brush tops of rolls with melted butter.

8. Bake, one batch at a time, until lightly golden, 12 to 15 minutes. Brush warm rolls with remaining melted butter, and sprinkle with sea salt. Serve warm.

**Note:** To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.



# Folding Classic Parker House Rolls



**1.** After cutting dough into 2¾-inch rounds, gently stretch each circle into a 3x2-inch oval, placing the smoothest side facing downward.



**2.** Using the back of a small knife, make a crease crosswise in the center of each oval. Take care not cut through the dough. The indentation will mark where to fold the roll.



**3.** Before folding, brush the top of each oval with melted butter. Fold each oval in half along the crease, pressing to seal.





## PARKER HOUSE SQUARE ROLLS

Makes 24 rolls

*Whether you prefer the clamshell shape of classic Parker House Rolls or are hip to be square with Parker House Square Rolls, both versions boast golden exteriors and irresistibly tender interiors. For square-shaped rolls, you won't be left with any dough scraps.*

- 4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided
- ½ cup (67 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt
- 2¼ teaspoons (7 grams) instant yeast
- ¾ cup (180 grams) whole milk
- ⅔ cup (160 grams) water
- ¼ cup (57 grams) unsalted butter, cubed
- 1 large egg (50 grams), room temperature
- ⅓ cup (76 grams) unsalted butter, melted

Flaked sea salt, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1½ cups (167 grams) flour, sugar, kosher salt, and yeast at medium-low speed until well combined.
2. In a medium saucepan, heat milk, ⅔ cup (160 grams) water, and cubed butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed for 2 minutes, stopping to scrape sides of bowl. Add egg; beat at medium-high speed for 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2¾ cups (333 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note on page 85] but may still stick slightly to sides of bowl.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.

5. Position oven rack in top third of oven. Preheat oven to 350°F (180°C). Line 2 light-colored metal baking sheets with parchment paper.
6. Punch down dough; cover and let stand for 5 minutes. Divide dough in half, covering 1 portion with plastic wrap. On a lightly floured surface, roll uncovered half into a 12x8-inch rectangle, about ¼ inch thick. Turn dough so smoothest side is facing downward, and reroll into a 12x8-inch rectangle, if necessary. Using a pizza cutter or sharp knife, cut dough into 12 (4x2-inch) rectangles. Brush each rectangle with melted butter. Using the back of a small knife, make a crease crosswise and slightly off center on each rectangle (about 1¼ inches from one short side). Fold rectangles along crease so top half hangs over bottom half by ¼ inch; gently press to seal. Place rolls at least 1 inch apart on a prepared pan. Repeat procedure with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size and dough holds an indentation when poked, 20 to 25 minutes.
7. Brush rolls with melted butter.
8. Bake, one batch at a time, until lightly golden, 12 to 18 minutes. Brush warm rolls with melted butter, and sprinkle with sea salt. Serve warm.

## PARKER HOUSE ROUND ROLLS

Makes 12 rolls

*The allure of Parker House rolls has always been the buttery interior, and in this variation, the dough balls get an extra helping of butter before they undergo their final proofing. The dough is wrapped around a cube of butter, which melts and steams when the rolls hit the heat of the oven, providing even more flavor and tenderness. They're almost too good to be true.*

- 4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided
- ½ cup (67 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt
- 1 (0.25 ounce) package (7 grams) instant yeast\*
- ¾ cup (180 grams) whole milk
- ⅔ cup (160 grams) water
- ¼ cup (57 grams) unsalted butter
- 2 large eggs (100 grams), room temperature and divided
- 2 tablespoons (28 grams) unsalted butter, cut into 12 cubes and softened

- 2 tablespoons (28 grams) unsalted butter, melted

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1½ cups (167 grams) flour, sugar, salt, and yeast at medium-low speed until well combined.
2. In a medium saucepan, heat milk, ⅔ cup (160 grams) water, and butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed for 2 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams); beat at medium-high speed for 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2¾ cups (333 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note on page 85] but may still stick slightly to sides of bowl.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.
5. Preheat oven to 350°F (180°C). Line a 13x9-inch baking sheet with parchment paper.
6. Punch down dough; cover and let stand for 5 minutes. Divide dough into 12 portions (about 80 grams each); roll into balls, cover, and let stand for 10 minutes.
7. Gently flatten 1 dough ball into a 3¾- to 4-inch circle; place 1 butter cube in center, and pinch dough closed around it. Gently roll into a ball. Repeat with remaining dough and remaining butter cubes. Place dough balls 1½ inches apart on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and dough holds an indentation when poked, 40 minutes to 1 hour.
8. In a small bowl, whisk remaining 1 egg (50 grams). Brush rolls with egg wash.
9. Bake until golden brown and an instant-



read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes, loosely covering with foil to prevent excess browning, if necessary. Brush warm rolls with melted butter. Serve warm.

*\*We used Red Star® Quick Rise Yeast.*

## HONEY-ORANGE PARKER HOUSE ROLLS

Makes 20 rolls

*In our sweet rendition of Parker House rolls, rectangular pieces of the enriched dough are brushed with orange-honey butter and rolled into spirals. This creates sweetly laminated layers and mesmerizing swirls. Once the hot rolls leave the oven, a final brush of honey-orange butter gives the bread a sweet, glossy sheen.*

- 4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided  
½ cup (67 grams) granulated sugar  
1 tablespoon (9 grams) plus ¼ teaspoon kosher salt, divided  
2¼ teaspoons (7 grams) instant yeast  
¾ cup (180 grams) whole milk  
⅔ cup (160 grams) water  
½ cup (113 grams) unsalted butter, divided  
2 large eggs (100 grams), room temperature and divided  
3 tablespoons (63 grams) clover honey  
½ teaspoon (1 gram) packed orange zest  
¼ teaspoon (1 gram) almond extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1½ cups (167 grams) flour, sugar, 1 tablespoon (9 grams) salt, and yeast at medium-low speed until well combined.
2. In a medium saucepan, heat milk, ⅔ cup (160 grams) water, and ¼ cup (56.5 grams) butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed for 2 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams); beat at medium-high speed for 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2⅔ cups (333 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 6 to

8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note on page 85] but may still stick slightly to sides of bowl.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.

5. Preheat oven to 350°F (180°C). Line 2 (17½x12½-inch) rimmed baking sheets with parchment paper.

6. In a medium saucepan, heat honey, orange zest, remaining ¼ cup (56.5 grams) butter, and remaining ¼ teaspoon salt over medium heat, stirring frequently, until butter is melted and mixture is well combined. Remove from heat; stir in almond extract. Set aside.

7. Punch down dough; cover and let stand for 5 minutes. Divide dough in half, covering 1 portion with plastic wrap. On a lightly floured surface, roll uncovered half into a 10x9-inch rectangle. Turn dough so smoothest side is facing downward, and reroll into a 10x9-inch rectangle, if necessary. Using a pastry wheel or pizza cutter, cut dough into 10 (4½x2-inch) rectangles, trimming edges slightly, if necessary. Brush each rectangle with honey mixture, leaving a ¾-inch border on one short side. Starting with short side opposite border, roll up strips, jelly roll style, and pinch seam to seal. Place, seam side down, at least 1½ inches apart on a prepared pan. Repeat procedure with remaining dough. Reserve remaining honey mixture. Cover dough, and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size and dough holds an indentation when poked, about 25 minutes.

8. In a small bowl, whisk remaining 1 egg (50 grams). Brush top of dough with egg wash.

9. Bake, one batch at a time, until light golden brown, 13 to 16 minutes, loosely covering with foil to prevent excess browning, if necessary. Brush and serve with any remaining honey mixture. ▢

ROUND

CLASSIC

HONEY-ORANGE

SQUARE



# Oh SAY Cheese

FROM THREE SEEMINGLY SIMPLE INGREDIENTS—MILK, SALT, AND CULTURE—COMES A BOUNDLESS SELECTION OF CHEESES THAT RANGE IN FLAVOR, APPEARANCE, FIRMNESS, AND AGE. THESE RECIPES WILL HAVE YOU EXPERIENCING CHEESE IN ALL FORMS.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY LAURA CRANDALL  
FOOD STYLING BY MEGAN LANKFORD / STYLING BY MARY BETH JONES



















## CHEESE BREADSTICKS

Makes 16 breadsticks

*If you're looking to make a homemade version of that cheesy favorite from your beloved pizza establishment, this recipe delivers. Our dough receives a chewy boost from semolina flour, a flour commonly used in pasta because of its fantastic elasticity. Then the dough is bathed in melted butter, garlic, and herbs before getting topped with a trio of cheeses. Whole-milk mozzarella is classically gooey and stretchy while Gruyère and Parmesan boast earthy and nutty tones, delivering the perfect shareable snack you may not want to share.*

- 2½ cups (313 grams) all-purpose flour, plus more for dusting
- 1 cup (155 grams) semolina flour
- 3 teaspoons (9 grams) kosher salt, divided
- 2 teaspoons (6 grams) instant yeast
- 2 teaspoons (8 grams) granulated sugar
- 1¼ cups (300 grams) warm water (120°F/49°C to 130°F/54°C)
- 2 tablespoons (28 grams) extra-virgin olive oil
- 3 tablespoons (42 grams) unsalted butter, melted
- 1 tablespoon (10 grams) minced garlic
- ½ teaspoon dried Italian seasoning, plus more for sprinkling
- 2 cups (226 grams) shredded whole-milk mozzarella cheese
- 1 cup (113 grams) shredded Gruyère cheese
- Freshly grated Parmesan cheese, for sprinkling
- Marinara sauce, to serve

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flours, 2½ teaspoons (7.5 grams) salt, yeast, and sugar. Make a well in center; add 1¼ cups (300 grams) warm water and oil. Using a spatula or wooden spoon, stir until a shaggy dough forms. Turn out dough onto a lightly floured surface. Using floured hands, flatten dough until about 1 inch thick. Fold dough in half toward you; using heels of your hands, push dough away from you. Turn 90 degrees, and repeat procedure until smooth and elastic, 5 to 6 minutes, lightly flouring surface and hands as needed. (See PRO TIP.)
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
4. In a small bowl, stir together melted butter, garlic, Italian seasoning, and remaining ½ teaspoon (1.5 grams) salt.
5. Punch down dough, and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 16x11-inch oval. Place on prepared pan. (Remeasure to make sure dough is still 16x11 inches.) Dock dough all over 1 inch apart. Brush dough with butter mixture. Sprinkle with mozzarella and Gruyère.
6. Bake until bottom crust is golden brown and cheese is melted, 20 to 25 minutes. Let cool for 5 minutes. Sprinkle with Parmesan and Italian seasoning. Cut in half lengthwise, and cut each half into 2-inch sticks. Serve hot with marinara sauce.

### PRO TIP

This recipe calls for steady kneading. Don't rush—you can go from smooth to tearing the dough pretty quickly. Go slow and pay attention to your dough. Re-flour your hands when the dough tears as you pull your hands away. You will need to re-flour your hands and surface a lot in the beginning and sparingly toward the end. It starts to get smooth around 4 minutes, but it is not elastic yet. Knead for about 1 minute more, and it gets smoother and elastic. Perform a finger dent test to make sure the dough is ready: gently press your finger about ½ inch into the surface. If your dough has been properly kneaded, you should be able to watch the dough spring back completely.







## SPINACH KHACHAPURIS

Makes 6 khachapuris

*Ajaria, an autonomous republic in Georgia, is known for a special boat, but it's not one that sails the Black Sea. This golden vessel, called a khachapuri, is crafted from soft bread dough and emerges from the oven with a pool of melted cheese. In our version, sweet mozzarella, nutty fontina, and salty feta crumbles get paired with our fresh Sautéed Spinach. The proper way to experience this masterpiece is to use an edge of torn-off bread to swirl the butter and egg yolk into the melty, hot cheese.*

- 4 to 4½ cups (508 to 550 grams) bread flour
- 1 tablespoon (12 grams) granulated sugar
- 2¼ teaspoons (7 grams) instant yeast
- 2 teaspoons (6 grams) kosher salt
- 1 cup (240 grams) warm water (120°F/49°C to 130°F/54°C)
- ½ cup (120 grams) warm whole milk (120°F/49°C to 130°F/54°C)
- 2 tablespoons (24 grams) olive oil
- 1½ cups (170 grams) shredded whole-milk mozzarella cheese
- 1½ cups (170 grams) shredded fontina cheese
- 1½ cups (170 grams) crumbled feta cheese
- Sautéed Spinach (recipe follows)
- 2 teaspoons (10 grams) fresh lemon juice
- ¼ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 large egg (50 grams)
- 1 teaspoon (5 grams) water

- 6 large egg yolks (112 grams)
- Garnish: unsalted butter, chopped fresh parsley

1. In the bowl of a stand mixer, whisk together 4 cups (508 grams) flour, sugar, yeast, and salt by hand. Add 1 cup (240 grams) warm water, warm milk, and oil; using the paddle attachment, beat at low speed until a shaggy dough forms.
2. Switch to the dough hook attachment, and beat at low speed until dough is smooth, elastic, and slightly tacky, 12 to 14 minutes; add up to remaining ½ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
4. In a medium bowl, stir together cheeses. Stir in Sautéed Spinach, lemon juice, salt, and pepper. Refrigerate until ready to use.
5. Line 2 baking sheets with parchment paper.
6. Punch down dough, and let stand for 5 minutes. Turn out onto a lightly floured surface, and divide into 6 portions (about 155 grams each). Shape 1 portion into an oval; press flat. (Keep remaining dough covered to prevent it from drying out.) Roll into a 9x5-inch oval, flouring surface as needed. Place on a prepared pan. (Make sure oval is still 9x5 inches.) Repeat with remaining dough, placing 3 ovals on each prepared pan. (It is OK that they are close together; after final shaping, they will be far enough apart for baking.) Cover and let stand for 15 minutes.

7. Spoon cheese mixture onto ovals (about 112 grams each). Spread cheese mixture, leaving a 1-inch border around edges. Twist and roll dough on each side of cheese mixture toward center to form a crust, slightly overlapping filling. Pinch ends together; twist ends, and slightly tuck under to form a boat shape. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 20 minutes.
8. Preheat oven to 375° (190°C).
9. In a small bowl, whisk together egg and 1 teaspoon (5 grams) water. Using a pastry brush, brush dough with egg wash.
10. Bake until dough is golden, 22 to 26 minutes. Using the back of a spoon, make an indentation in cheese mixture. Place 1 egg yolk in each indentation. Bake until edges of yolks just start to set, 2 to 4 minutes more. Garnish with butter and parsley, if desired. Serve immediately.

### SAUTÉED SPINACH

Makes about 1 cup

- 3 tablespoons (42 grams) unsalted butter
- 2 tablespoons (20 grams) minced garlic
- 1 (10-ounce) container (284 grams) fresh baby spinach
- 2 teaspoons (6 grams) kosher salt
- 2 teaspoons (10 grams) fresh lemon juice
- ½ teaspoon (1 gram) ground black pepper
- ¼ teaspoon crushed red pepper

1. In a large skillet, melt butter over medium heat. Add garlic; cook, stirring constantly, for 1 minute. Add spinach, tossing to coat, and cook until wilted. Stir in salt, lemon juice, and peppers. Pour into fine-mesh sieve set over a small bowl, and let cool to room temperature. Press mixture between paper towels to remove all excess moisture.



## PARMESAN-HERB BUTTERMILK BREAD

Makes 1 (8½x4½-inch) loaf

*The classic flavors of ranch dressing—butter milk, herbs, onion, and garlic—come together in this delicious Parmesan quick bread. Serve slices warm with butter, or top with your favorite fillings for an open-faced sandwich.*

- 2½ cups (313 grams) all-purpose flour
- 1 tablespoon (12 grams) granulated sugar
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (3 grams) garlic powder
- 1 teaspoon (3 grams) onion powder
- ¼ teaspoon (1.25 grams) baking soda
- ⅛ teaspoon ground red pepper
- ⅛ teaspoon ground black pepper
- 1¼ cups (100 grams) shredded Parmesan cheese, divided
- ¼ cup (5 grams) lightly packed chopped fresh parsley
- 2 tablespoons (5 grams) lightly packed chopped fresh dill
- 1½ cups (320 grams) whole buttermilk, room temperature
- ⅓ cup (76 grams) unsalted butter, melted
- 1 large egg (50 grams), room temperature
- Garnish: chopped fresh parsley, chopped fresh dill

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, stir together flour, sugar, baking powder, salt, garlic powder, onion

powder, baking soda, and peppers. Whisk in 1 cup (80 grams) cheese, parsley, and dill.

3. In a large bowl, whisk together buttermilk, melted butter, and egg. Add flour mixture to buttermilk mixture, stirring until just combined. Pour batter into prepared pan; sprinkle 2 tablespoons (10 grams) cheese on top.
4. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 200°F (93°C), 50 to 55 minutes. Sprinkle remaining 2 tablespoons (10 grams) cheese on top. Let cool in pan for 5 minutes. Using excess parchment as handles, remove from pan, and let cool on a wire rack for at least 15 minutes. Serve warm or at room temperature. Garnish with parsley and dill, if desired.

## CHEESE-THYME COOKIES

Makes about 28 cookies

*Classic Cheddar cheese coins get an upscale makeover with extra-sharp Cheddar and sweet, buttery Gouda. Each bite is seasoned with the earthy, peppery notes from the addition of thyme, taking your cheese cracker cravings to the next level.*

- ½ cup (113 grams) cold unsalted butter, cubed
- ½ cup (57 grams) shredded Gouda cheese
- ½ cup (57 grams) shredded extra-sharp white Cheddar cheese
- 1 tablespoon (2 grams) fresh thyme leaves
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon dry mustard

- ⅛ teaspoon smoked paprika
- ⅛ teaspoon ground black pepper
- 1½ cups (188 grams) all-purpose flour

1. Line a baking sheet with parchment paper.
2. In the work bowl of a food processor, place cold butter, cheeses, thyme, salt, dry mustard, paprika, and pepper; pulse until small clumps form. Add flour, and pulse until combined and large clumps form. (Alternatively, in a large bowl, using a pastry cutter, cut cold butter until butter is pea-size. Add cheeses, thyme, salt, dry mustard, paprika, and pepper. Using a pastry cutter, cut butter mixture until small clumps form. Cut in flour until large clumps form. Knead mixture by hand in bowl or on counter until dough comes together.)
3. Turn out dough onto a clean surface, and knead until dough comes together. On a lightly floured surface, roll dough to ¼-inch thickness. Using a 1¾-inch round cutter dipped in flour, cut dough, rerolling scraps as necessary, and place on prepared pan. Cover and refrigerate until firm, about 1 hour. (Alternatively, freeze for 15 to 20 minutes.)
4. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.
5. Place chilled dough at least 1 inch apart on prepared pans.
6. Bake until bottoms are light golden brown, 14 to 16 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. 📖





# AN IRISH EASTER

WE CHATTED WITH THREE  
IRISH BAKERS—AND SNAGGED  
THREE FABULOUS RECIPES—  
TO ILLUMINATE WHAT A TRUE  
IRISH EASTER LOOKS AND  
TASTES LIKE

PHOTOGRAPHY BY JOANN PAI



Ireland is a country full of rapturous baking traditions and flavors. At no other time is its sweet culinary soul more on display than during Easter, a time of family gathering and delicious breaking of bread. With our 2020 Authentic Ireland Issue being one of our most beloved issues of all time, we decided to catch-up with past Irish contributors to revisit the country we miss so much. We spoke with three baking icons of Ireland: Darina Allen, cofounder of Ballymaloe Cookery School; Shane Smith, a pastry chef and food writer; and Gemma Stafford, the baking entrepreneur behind the YouTube channel and blog *Bigger Bolder Baking*. Each shares an intimate glimpse of Ireland in springtime, from the mint and rhubarb growing in their gardens to the ornate chocolates you can find in Irish bakeries. In addition to this bit of scenic romance, the three bakers also offer authentic Irish Easter recipes so we can enjoy a taste of Ireland from our home kitchens and dream of when we can travel there again.

PAGE LEFT: TEA AT TRACEY'S FARMHOUSE KITCHEN IN NORTHERN IRELAND / PAGE RIGHT, CLOCKWISE: CHICKENS AT BALLEYMALOE COOKERY SCHOOL, TRACEY'S FARMHOUSE KITCHEN, TARTARE CAFÉ + WINE BAR IN GALWAY







# DARINA ALLEN

Darina Allen is an award-winning cookbook author and cofounder of the renowned Ballymaloe Cookery School in Shanagarry, County Cork, Ireland. Darina has continued to school the next generation of bakers and cooks during the COVID-19 pandemic, offering online and virtual classes for the first time.

## Describe the ideal Irish Easter feast.

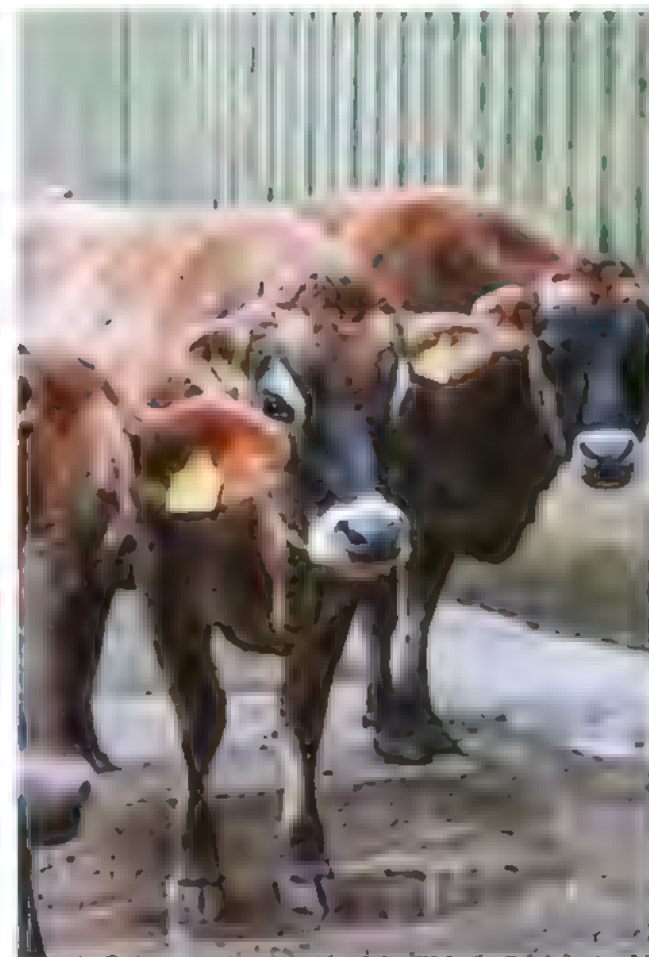
**Darina Allen:** Our best loved Easter cake is Simnel, a gorgeous rich fruit cake with a soft marzipan layer in the center and toasted marzipan on the top and around the sides. Hot cross buns were traditionally served on Ash Wednesday and Good Friday, but now, people can enjoy them during the entire Lenten period. A roast leg of Spring lamb served with a simple mint sauce is our favorite Easter meal. Usually the sauce is made with the first of the new season's mint freshly snapped from the herb garden. If we are really lucky, we will have the first baby carrots from the kitchen garden to round off the meal. Easter is a moveable feast but usually we can pick the first pale pink spears of rhubarb from under the terracotta forcing pots. We'll use it to make an Easter rhubarb pie or crumble to serve alongside our celebration meal.

## What does Ireland in spring look like to you?

**DA:** We're planting seeds during spring, and during that time, there are lots of pale yellow primroses growing around the edge of the garden as we plant. We often make a primrose cake for St. Patrick's Day. We ice it with a lemon water icing, and then decorate it with crystallized primroses and wood sorrel leaves. It ends up representing the Irish colors—green, white, and gold—which sounds a bit cheesy, but it's a delightful cake and super delish.

## Why is the simnel cake a classic Easter baked good in Ireland?

**DA:** It's a perfect cake to make ahead, start at least a week before Easter, maybe spread it out over a few days. Soak the fruit in whiskey one day, make and bake the cake next day and allow it to rest for a day or two, apply the marzipan topping, decorate with 11 apostles and toast. It will just become better and better as the days go on. It's quite rich, so you can share it with family and friends.



CLOCKWISE: DARINA'S KITCHEN, THE BALLEYMALOE COOKERY SCHOOL COWS, AND DARINA BAKING

## DARINA ALLEN'S SIMNEL CAKE

Makes 1 (9-inch) cake

Recipe by Darina Allen

*Simnel cake is a traditional Easter cake. It has a layer of almond paste baked into the center and a thick layer of almond icing on top. The 11 balls represent 11 of the 12 apostles—Judas is missing for obvious reasons.*

### Mixed fruit:

- $\frac{3}{4}$  cup plus 2 tablespoons (110 grams) fresh cherries
- $2\frac{3}{4}$  cups (352 grams) golden raisins
- $2\frac{3}{4}$  cups (352 grams) dried currants
- $2\frac{3}{4}$  cups (352 grams) raisins
- $\frac{3}{4}$  cup plus 1 tablespoon plus 2 teaspoons (110 grams) candied citrus peel (such as orange or lemon)
- $\frac{1}{2}$  cup (50 grams) ground almonds
- Heaping  $\frac{1}{3}$  cup (50 grams) whole almonds, blanched and finely chopped
- Zest of 1 lemon (3 grams)
- Zest of 1 orange (5 grams)
- 2 tablespoons (30 grams) Irish whiskey

### Almond paste:

- 1 pound (454 grams) ground almonds
- 1 pound (454 grams) castor sugar, sifted
- 1 large egg (50 grams), lightly beaten
- 2 tablespoons (30 grams) Irish whiskey
- 2 drops pure almond extract
- Confectioners' sugar, for dusting

### Batter:

- 1 cup (227 grams) unsalted butter
- 1 cup plus 1 teaspoon (225 grams) firmly packed light brown sugar
- 6 large eggs\* (300 grams), lightly beaten
- 2 cups plus 3 tablespoons (274 grams) all-purpose flour
- 1 teaspoon (2 grams) mixed spice or pumpkin pie spice
- 1 large or 2 small Bramley's Seedling apples or Granny Smith apples (185 grams), grated
- 2 tablespoons (30 grams) Irish whiskey
- 1 large egg (50 grams), separated and beaten
- 1 large egg (50 grams), beaten

1. Line a 9-inch round cake pan or an 8-inch square baking pan with parchment paper.
2. For mixed fruit: Wash cherries, and dry them. Halve or quarter as desired. In a large bowl, combine cherries, golden raisins, currants, raisins, candied peel, ground almonds, chopped almonds, lemon zest, and orange zest. Add whiskey, and let stand for 1 hour.
3. For almond paste: In a large bowl, whisk together ground almonds and castor sugar.
4. In a medium bowl, whisk together egg, whiskey, and almond extract. Add egg mixture to almond mixture, and stir until combined and a stiff paste forms. (You may not need all of the egg mixture.) Dust work surface with confectioners' sugar; turn out almond paste, and gently knead until smooth.



5. Preheat oven to 350°F (180°C).
6. For batter: In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until very soft. Add brown sugar, and beat at medium speed until light and fluffy, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
7. In a medium bowl, stir together flour and mixed spice. Gently stir flour mixture into butter mixture.
8. Add apple to mixed fruit. Add mixed fruit to batter, and gently stir just until combined. (Don't beat mixture again or you will toughen cake.) Spoon half of batter into prepared pan. Roll about half of almond paste into an 8½-inch disk. Place on top of batter in pan, and cover with remaining batter. Make a slight hollow in center. Dip your hand in water, and pat surface of batter. (This will ensure top is smooth when cooked.) Cover with a single sheet of parchment paper.
9. Bake for 1 hour. Reduce oven temperature to 325°F (160°C), and bake until a wooden pick inserted in center comes out clean (see Notes), 3 to 3½ hours. Pour whiskey over hot cake, and let cool completely in pan. Let stand overnight.
10. Remove cake from pan. Wrap cake, with parchment, in plastic wrap and foil until ready to serve.
11. Preheat oven to 425°F (220°C).
12. Roll half of remaining almond paste into a 9-inch disk. Brush cake with egg white, and top with almond paste disk. Roll remaining almond paste into 11 balls. Score top of cake in 1½-inch squares or diamonds. Brush with egg yolk, stick almond paste balls around outer edge of top, and brush with beaten egg.
13. Bake until slightly golden, 15 to 20 minutes. Serve warm, or let cool completely, wrap tightly in plastic wrap, and refrigerate for several weeks.

*\*Darina prefers organic free-range eggs for this recipe.*

**Notes:** When you are testing for doneness, insert the wooden pick at an angle because the almond paste can give a false reading.

*Almond paste may also be used to ice the side of the cake. You will need an additional  $\frac{1}{2}$  recipe of the almond paste.*

*This cake keeps for weeks or even months, but while still delicious, it changes both in texture and flavor as it matures.*





# GEMMA STAFFORD

Gemma Stafford is the sensational Irish professional baker behind the website and YouTube channel *Bigger Bolder Baking*. She released her first cookbook, *Bigger Bolder Baking: A Fearless Approach to Baking Anytime, Anywhere* (Houghton Mifflin Harcourt), in 2019, introducing a whole new generation of bakers to her accessible recipes.

**Tell us about some of your memories of what your family would bake and prepare for an Irish Easter meal.**

**Gemma Stafford:** Easter is a big deal in Ireland, being a religious holiday. Every year, the meal would consist of lamb served with roast vegetables, gravy, and all the trimmings. Dessert in our house was usually something chocolate. I remember my mum serving chocolate cake decorated with little candy chocolate eggs on top. As kids, we thought this was just the best thing ever.

**What do you think of when you think of Ireland in spring?**

**GS:** Springtime is a season of rebirth and new life, so lamb, chicks, and eggs are what I picture when I think of springtime. When it comes to our sweets, however, the Irish are all about their chocolate at Easter time! Mainly chocolate Easter eggs wrapped in foil and in a pretty box. We are among some of the largest consumers of chocolate in Europe. In Ireland, we have amazing chocolatiers, who are putting Ireland on the map for chocolate production.

**What classic baked goods would you recommend a traveling baker try during an Easter sojourn to Ireland?**

**GS:** There is really one iconic baked good that appears every Easter in bakeries all around Ireland and that is hot cross buns. My mum would always buy hot cross buns around Easter. A rich, sweet yeasted dough studded with dried fruit and mixed peel and marked with a cross on top made from pastry or icing. Traditionally eaten on the Friday before Easter, known as Good Friday, they symbolize the end of Lent. It's an Irish classic.



# CHOCOLATE SCONES

Makes 8 scones

Recipe by Gemma Stafford

*As an Irish person, I am no stranger to a scone! We eat them in abundance in Ireland year-round. Chocolate, however, is the star of the show around Easter in Ireland. We would have always eaten a chocolate dessert on Easter Sunday, followed by our traditional chocolate Easter eggs that every child would get on Easter morning. This chocolate scone recipe is a twist on the traditional sweet bread I'm used to. Soft in the middle and crisp on the outside, with the intense flavor of dark chocolate, these scones are perfect for an Easter morning with coffee or after your Easter dinner.*

**2¼ cups (281 grams) all-purpose flour**  
**¼ cup (21 grams) unsweetened cocoa powder**  
**½ cup (100 grams) granulated sugar**  
**4 teaspoons (20 grams) baking powder**  
**¼ teaspoon kosher salt**  
**½ cup (113 grams) cold unsalted butter, finely cubed**  
**1 cup (170 grams) 60% cacao semisweet chocolate chips**  
**½ cup (120 grams) heavy whipping cream**  
**½ cup (120 grams) whole milk**  
**Chocolate Glaze (recipe follows)**

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, cocoa, sugar, baking powder, and salt. Using a pastry cutter or 2 forks, cut in cold butter until mixture resembles coarse bread crumbs. Add chocolate chips, cream, and milk, and working quickly, stir until a loose dough forms.
3. Turn out dough onto a lightly floured surface, and knead a few times just until dough holds together. Pat into a 1-inch-thick circle. Cut dough into 8 wedges, and place on prepared pan. Refrigerate for 15 minutes.



4. Bake until tops are firm and scones sound hollow when tapped, 25 to 30 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
5. Drizzle Chocolate Glaze onto cooled scones, and let set before serving. Store in an airtight container for up to 3 days, or freeze in an airtight container for up to 2 months. Let frozen scones thaw at room temperature for 1 to 2 hours.

## CHOCOLATE GLAZE

Makes ½ cup

**¾ cup (90 grams) confectioners' sugar**  
**2 tablespoons (10 grams) unsweetened cocoa powder**  
**1½ tablespoons (22.5 grams) whole milk**  
**½ teaspoon (2 grams) vanilla extract**

1. In a medium bowl, stir together all ingredients until combined.







# SHANE SMITH

Shane Smith's love of culinary arts started at a young age, and he was inspired by his two grandmothers and his mother, who were all avid home bakers. Over the years, Shane has received numerous awards in recognition for his work, including Best Bakery Manager in Ireland. He is a regular contributor to the *Irish Times*, the *Irish Independent*, *Easy Food Magazine*, and other national publications.

## What were some Easter baking traditions of your childhood?

**Shane Smith:** With my mum, we always made fruitcakes. You have your simnel cake, the traditional fruitcake with marzipan, and then, of course, tea bracks [fruit cakes infused with tea]. We were soaking the fruit the night before, either in tea or whiskey, and then baking the fruitcake the next day. And then there was hot cross buns. My mum never made hot cross buns; she always bought them. By the time I was 14, I was into baking, so I started to bake hot cross buns. My dad lives on hot cross buns. For him, hot cross buns can be enjoyed in December—any time of the year is hot cross bun time for my dad.

## What can you expect to find in Irish bakeries during the spring?

**SS:** You can expect simnel cakes, spiced tea bracks, and, of course, hot cross buns. But in the newer, modern bakeries, you can find everything chocolate. Whether it's a decadent chocolate fudge cake or an ornate, stunning chocolate Easter egg, you'll see some of the most amazing chocolate work. I've also seen the classic Battenberg cake making a spring comeback, with some Easter twists—such as carrot cake crossed with chocolate.

## What do you think of when you think of Ireland during Easter?

**SS:** It's never overly warm over here during spring, so it's all about comfort food. I liken Easter in Ireland to Thanksgiving in the United States. Easter is always a family get-together, and the food is always celebrating tradition and comfort. So, there's chocolate, apple crumbles, and carrot cake bakes—anything that would remind you of what desserts you would crave as a child. When I think of Easter, I think of reminiscing.



CLOCKWISE: BELFAST, NORTHERN IRELAND; SHANE'S HOME IN DUBLIN; SHANE'S CHOCOLATE TART

## WHISKEY MARMALADE HOT CROSS BREAD & BUTTER PUDDING

Makes 6 servings

Recipe by Shane Smith

*Hot cross buns are a revelation on their own. Add warm whiskey and tart orange marmalade and they become something even better. Baked with boozy custard and sandwiched with butter and marmalade, this is the ideal Easter pudding.*

- ¼ cup plus 1 teaspoon (55 grams) granulated sugar
- 2 medium eggs (94 grams)
- 3 tablespoons plus 1 teaspoon (50 grams) Irish whiskey
- ½ teaspoon vanilla extract (2 grams)
- 1 cup plus 2 teaspoons (250 grams) whole milk
- ¾ cup plus 1 tablespoon (200 grams) heavy whipping cream
- 6 large or 8 small day-old hot cross buns (582 grams) (see PRO TIP)
- ⅔ cup (150 grams) unsalted butter, softened
- ½ cup plus 2 tablespoons (200 grams) orange marmalade

1. In a medium heatproof bowl, whisk together sugar, eggs, whiskey, and vanilla.
2. In a medium saucepan, heat milk and cream over low heat until steaming. (Do not boil.) Add warm milk mixture to sugar mixture, whisking until combined. Strain through a fine-mesh sieve into a heatproof bowl, and set aside.
3. Halve buns horizontally; spread butter and marmalade on cut sides of buns. Place bottom halves in an 8-inch square or round baking dish, and pour half of warm custard over buns. Cover with top halves of buns, and pour remaining warm custard on top. Press down to submerge buns in custard. Let stand for 30 minutes.
4. Position oven rack in center of oven. Preheat oven to 325°F (170°C).
5. Carefully place baking dish in a roasting pan on oven rack. Add hot water to roasting pan to come halfway up sides of baking dish.
6. Bake until pudding has a slight wobble, 35 to 40 minutes. Carefully remove baking dish from roasting pan, and let cool slightly, 10 to 15 minutes. Best served warm with a spoon of soft whipped cream.

### PRO TIP

If you can't get your hands on hot cross buns, you can easily imitate the flavor by incorporating warm spices and dried fruit. Start with a plain white bread roll like milk bread rolls or brioche rolls, relatively neutral but sweet bread doughs. Then, once you halve the rolls, you can add ½ cup (64 grams) candied orange peel, raisins, or golden raisins after you spread on the butter and marmalade. To the custard, add 1 teaspoon (2 grams) mixed spice, such as ½ teaspoon (1 gram) ground cinnamon, ¼ teaspoon ground nutmeg, and ¼ teaspoon ground cloves. 🍷





*origin of a classic*

# Ensaymada

FROM THE SPANISH ISLES TO  
SOUTHEAST ASIA, WE TRACE  
THIS PRIZED FILIPINO BREAD'S  
RISE TO PROMINENCE

BY TRICIA MANZANERO

FOOD STYLING BY VANESSA ROCCHIO



A ruby- and gold-hued box was always synonymous with family holidays, especially those spent in the Philippines at my Tito Bobby's house. Its individually wrapped contents, called *ensaymada*, appeared humble—a golden puff of pastry, delicately coated in butter, sugar, and a dusting of cheese. One bite revealed an extraordinarily tender, melt-in-your-mouth bread, perfectly contrasted by the sugary coating and salty *queso de bola*. Ensaymadas' ethereal texture was one my Grandpa Holding—a bookworm, not a cook—sought for several years to recreate. Whenever they arrived on special occasions, the gloves came off; guaranteed, in minutes, my cousins and I had hidden our own stashes around the house, Easter egg-style. But what is an ensaymada and how did it become so covetable?

The beginning of that story starts on the Spanish isle of Mallorca with a spiral-shaped pastry called *ensaïmada*. *Saïm* in Catalan means “lard”—an essential in this recipe. A yeasted dough is rolled paper-thin before being slathered with the soft rendered pork fat. It's then rolled, coiled, and allowed to ferment for 12 to 18 hours. Once baked, the *ensaïmada* boasts a golden-brown crust that gives way to an airy, almost flaky interior, all of which gets dusted in confectioners' sugar.

*Ensaïmadas'* exact origins are unknown yet often speculated. A slew of conquerors, including the Romans, Vandals, Byzantines, and Moors, left their mark on Mallorca. It was then conquered in 1229 by King Jaume I of Aragon, known today as an autonomous community in northeastern Spain. Some assign *ensaïmadas* to Moorish influence, claiming that the coiled shape imitated their traditional turbans, or that *saïm* came from *samna*, the Arabic word for “fat.” A few theories cite a similar, Moorish, sheep's milk butter-based pastry called *bulemes dolces* as the *ensaïmada*'s predecessor, while others point to Jewish *bulemas*, another yeasted and stuffed confection. Since both Muslim and Jewish traditions prohibited pork products, the lard possibly came later. Around the time of the Spanish Inquisition, eating pork was a popular way to prove one's conversion to Christianity.

But the transformational journey of Mallorcan *ensaïmada* to Filipino *ensaymada* was again steeped in conquest and cultural exchange. Home to varied lands ranging from emerald rice terraces to pristine white sand beaches, the Philippines was—and still is—a multicolored quilt in the form of more than 7,600 islands. Beyond contributions from neighboring countries like Malaysia, Brunei, and Indonesia, trade also brought the archipelago Chinese, Arab, and Indian influences. Spain played a particularly significant role, conquering and colonizing the country from 1565 to 1898, followed by the United States, which controlled the islands for nearly 50 years. Each left an imprint on the Philippines, from its language to its diverse cuisine. Amy Besa, author of *Memories of Philippine Kitchens*, splits the country's fare into two categories: foods that were always Filipino and foods that they borrowed and adapted to their own tastes. Ensaymada falls into that latter description.

Although ensaymadas during the Spanish colonial era initially mirrored their Mallorcan counterparts, the pastry and its preparation gradually evolved. The name took on its Tagalog spelling. The bread became more brioche-like, with the fat now also added into the dough. As locals began to interpret the recipe for themselves, the ensaymada-making process became as varied as the Filipino population itself.





Today, some traditional ensaymada employ a three-stage sponge-and-dough method. Others take a more streamlined straight-dough approach. Beyond lard, ensaymada could now include butter, margarine, oil, or a mix of a few fats. Some may even involve potato water or mashed potatoes, which promote a soft texture. After rising, the dough is divided. Each portion is rolled thin and brushed with fat. A sprinkling of cheese sometimes follows, helping to distinguish the layers, before the dough gets rolled into a rope and coiled. (In some areas, the dough ropes are twisted for a double-coiled effect.) These spirals are then placed in fluted molds or spread on baking sheets. After a final proof, they're baked, cooled, and coated in butter, sugar, and cheese.

Several ensaymada interpretations exist. Alongside breadly Spanish-style versions, there are also now ultra-soft, almost cake-like iterations, and even stuffed options filled with everything from ube (purple yam) to coconut. The type of ensaymada you encounter can hinge on locale. At the corner *panaderia*, ensaymadas are affordable, flat coils finished with just margarine and sugar. Travel to Pampanga, and you'll find the province's *cemada* are big, boldly flavored, and richly colored due to ample egg yolks, butter, and cheese. A wooden rod is used to roll and hang the dough, stretching it thinner for a flakier result. Meanwhile, in Bulacan, their large *enseimada* come adorned with slices of salted duck egg and Chinese ham.

Each ensaymada has its own diehard devotees. Within my family alone, what and who makes the best ensaymadas is an ongoing debate. Everyone has their own favorite bakery—Conti's, Hizon's, and Mary Grace are among the top contenders. My parents and I have waged spirited dinner discussions merely on whether Cheddar, Parmesan, or Edam makes the best garnish. On top of that, ensaymadas undeniably hold a special place in Filipino culture. Many associate ensaymadas with holidays like Easter and Christmas. Its delicate crumb structure is steeped in history and festive memories.

Many families have heirloom recipes inherited from their *lolas* (grandmothers). And I know from growing up, there is no topping a *lola's* recipe. Instead, what I offer is just my own proud ensaymada interpretation. Taking up where my Grandpa Helling left off, I first focused on the bread itself. Pure butter tests, though tender, lacked that same melt-in-your-mouth quality. Through research, I figured there was a reason several ensaymada recipes turned to shortening or oil. I, therefore, used a combo of coconut oil for similar gluten-preventing, shelf life-extending properties mixed with some butter for its irreplaceable flavor. A low baking temperature of 300°F (150°C) then ensured my ensaymadas also had an ultra-soft exterior. Beyond texture, keeping the process unintimidating was another goal. A straight-dough method made these ensaymadas easy to enjoy on the same day. As far as toppings, I kept things classic with a slight twist, adding in browned butter—one of my favorite flavors—to give these ensaymadas a distinct, nutty depth.

More new takes are also now available thanks to bakers around the globe. In the Philippines, Baby Pat Breads—a home-based operation in Santa Rosa run by Pearl M. de Guzman—creates colorfully packaged ensaymadas in creative flavors including speculoos and Nutella. Stateside, Filipino expat Chari Heredia-Reyes heads Ensaymada Project in North Hollywood, California, adapting her mother's recipe to craft out-of-the-box options like Oreo and red velvet. Head to eastern Canada and you'll find Ensanemada in Toronto, Ontario, helmed by Charmaine Gadea and her partner; their lineup lists Mango Tango and Matcha Made in Heaven, among others. Meanwhile, across the Atlantic, home-based bakery Pan de London is bringing ensaymada flavors like espresso mocha and Thai tea Biscoff to England.

Whether you decide to bake your own or try one of these artisanal offerings, your ensaymada experience is yours to personalize. If my family is any sort of reflection, ensaymadas continue to be a means of establishing identity and individuality as much as they're a symbol of our shared history and heritage. My hope is that this recipe sparks memories for you and your loved ones, too. Whether you choose to share or shamelessly hoard your ensaymadas is up to you.

## ENSAYMADAS

Makes 16 ensaymadas

*Get a taste of the Philippines, no airplane ticket needed. Our Baking & Pastry Editor's take on this beloved Filipino pastry features a super-soft bread base crowned with a browned butter-sugar spread and savory Cheddar cheese. The sweet-salty combo is perfect for any occasion, from special holidays to an everyday afternoon snack.*

- 3 to 3¼ cups (375 to 406 grams) all-purpose flour, divided
- ⅓ cup (67 grams) granulated sugar
- 1 (0.25-ounce) package (7 grams) instant yeast\*
- 2 teaspoons (6 grams) kosher salt
- ¾ cup (180 grams) whole milk
- ¼ cup (60 grams) water
- ¼ cup (56 grams) refined coconut oil, room temperature, roughly cut into ½- to ¾-inch chunks
- 3 large egg yolks (56 grams), room temperature
- 6 tablespoons (84 grams) unsalted butter, cubed, softened, and divided
- Sugary Browned Butter Topping (recipe follows)
- Garnish: finely shredded sharp white Cheddar cheese (see Notes)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, yeast, and salt at low speed until combined.
2. In a medium saucepan, heat milk and ¼ cup (60 grams) water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes, stopping to scrape sides of bowl. Add 2 cups (250 grams) flour, coconut oil, egg yolks, and 3 tablespoons (42 grams) butter; beat at medium-low speed just until combined. Scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, shiny, sticky dough forms, about 4 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too loose or overly sticky. (Be careful not to add too much flour; this dough is supposed to be quite soft and sticky.)
4. Scrape sides of bowl; gently pull up and fold sides of dough to form a rough ball.



Turn folded side down; cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

5. Preheat oven to 300°F (150°C). Spray 16 (3¼-inch) brioche molds with baking spray with flour (see Notes); place evenly spaced on a rimmed baking sheet.

6. In a small microwave-safe bowl, heat remaining 3 tablespoons (42 grams) butter on high in 10-second intervals until melted.

7. Punch down dough; cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface; divide into 16 portions (about 50 grams each). Shape each portion into a 5-inch log; loosely cover logs with sheets of plastic wrap.

8. Pat or roll 1 dough log into an 8x3-inch rectangle; brush rectangle with melted butter, leaving a ½-inch border on one long side. Starting with long side opposite border, roll up dough rectangle, jelly roll style; pinch seam to seal. (It's OK if a bit of butter squishes out.) Place seam side down. Starting on one end of rolled dough, coil into a spiral shape; lightly press loose end into side to adhere, and gently place in 1 prepared mold. Repeat with remaining dough and melted butter, wiping and lightly flouring surface as needed. Cover shaped

dough, and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, 20 to 30 minutes.

9. Bake until lightly golden, about 20 minutes, rotating baking sheet halfway through baking. Let cool in molds for 5 minutes. Remove from molds, and let cool completely on wire racks.

10. Using a small offset spatula, spread Sugary Browned Butter Topping on top of cooled ensaymadas. Garnish with cheese, if desired.

*\*We used Platinum Yeast® from Red Star®—a premium instant yeast mixed with dough improvers—to further promote a light, tender texture. In lieu of Platinum Yeast, however, instant yeast will do just fine.*

**Notes:** Ensaymadas are often topped with queso de bola. It can be difficult to locate, but if you can find this type of Edam cheese in your area, definitely give it a try. If not, substitute with sharp Cheddar (as we do in this recipe) or mild Parmesan (a favorite swap-in of my mom's).

*If you don't have brioche molds, these ensaymadas can also be baked in standard 12-cup muffin pans, jumbo muffin pans, or*

*directly on parchment paper-lined baking sheets. If making ensaymadas on baking sheets, tuck loose ends underneath coiled dough to secure.*

## SUGARY BROWNED BUTTER TOPPING

Makes about 1 cup

- ⅔ cup (150 grams) unsalted butter, softened
- ⅔ cup (133 grams) granulated sugar
- ⅛ teaspoon kosher salt

1. In a medium light-colored metal saucepan, cook butter over medium heat, stirring frequently, until butter solids are golden and nutty in aroma, 7 to 12 minutes. Pour browned butter into a square glass baking dish or medium bowl; refrigerate until solid, 2 to 3 hours. Let stand at room temperature until softened before using, 30 to 40 minutes.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat softened browned butter, sugar, and salt at medium speed until fluffy, about 3 minutes. Use immediately.

## SHAPING SAVVY

You're three simple steps away from perfectly spiraled ensaymadas



**STEP 1:** Pat or roll 1 dough log into an 8x3-inch rectangle; brush rectangle with melted butter, leaving a ½-inch border on one long side.



**STEP 2:** Starting with long side opposite border, roll up dough rectangle, jelly roll style, and pinch seam to seal. (Don't worry if some butter squishes out.)



**STEP 3:** Place rolled dough seam side down; starting on one end, coil into a spiral shape. Lightly press loose end into side to adhere, and gently place in 1 prepared mold. ■



*fast-fix baking*

# Forgotten Cookies

MERINGUE-LIKE TREATS THAT VIRTUALLY BAKE THEMSELVES,  
FORGOTTEN COOKIES ALLOW YOU TO GO ABOUT YOUR DAY OR NIGHT  
AND RETURN EIGHT HOURS LATER TO COOKIE PERFECTION



FOOD STYLING BY VANESSA ROCCHIO / STYLING BY LUCY FINNEY



## CHOCOLATE-ORANGE-PISTACHIO FORGOTTEN COOKIES

Makes about 15 cookies

*The magic of “forgotten cookies” begins as soon as they’re placed into a preheated oven and the oven is immediately turned off. This is followed by the most important step: the cookies are forgotten! Because the cookies bake slowly using the residual heat of the oven, the busy baker can go about their errands, finish the workday, or nestle into bed without having to worry about setting timers or leaving the oven on. Once the oven is opened again, the most perfect meringue-like cookies await. Lighter than air, with a chewy yet crisp consistency, these cookies receive an addition of chocolate chips, salted pistachios, and orange zest for extra flavor and texture.*

- $\frac{1}{4}$  cup (60 grams) egg whites, room temperature (about 2 large egg whites)
- $\frac{1}{8}$  teaspoon cream of tartar
- $\frac{1}{8}$  teaspoon kosher salt
- $\frac{1}{2}$  cup (100 grams) castor sugar
- $\frac{1}{2}$  cup (84 grams) mini 60% cacao semisweet chocolate chips
- $\frac{1}{4}$  cup (36 grams) finely chopped roasted salted pistachios
- $\frac{1}{2}$  teaspoon (3 grams) vanilla bean paste
- $\frac{1}{4}$  teaspoon (1 gram) tightly packed orange zest

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium-high speed until foamy. Gradually add sugar in a slow, steady stream, beating until glossy stiff peaks form and stopping to scrape sides of bowl, if necessary. Gently fold in chocolate chips, pistachios, vanilla bean paste, and orange zest just until combined.
3. Using 2 regular-size spoons, scoop egg white mixture into 15 (1½- to 2-inch-wide) dollops (about 18 grams each), spacing at least  $\frac{3}{4}$  to 1 inch apart on prepared pan; using the back of a spoon, swirl and swoop dollops as desired.
4. Place pan in oven; immediately turn oven off, and leave cookies in oven with door closed for at least 8 hours. Store in an airtight container for up to 1 week.

**Note:** Resist the urge to open the oven before the cookies are finished, as this will allow the heat to escape. After 8 hours, these cookies can remain in the cold oven for several more hours until you are ready to enjoy them. After about 12 hours, you’ll want to place the cookies in an airtight container to prevent any softening caused by the humidity in the air.







# TRISH WITH A GRAIN OF SALT

OUR BAKING AND PASTRY EDITOR IS BACK TO ANSWER YOUR BAKING QUESTIONS, INCLUDING THE PURPOSE OF SALT AND CREAM OF TARTAR IN RECIPES AND HOW TO KEEP YOUR CAKES MOIST!

## What does cream of tartar do in recipes?

That cream of tartar in your pantry is multitasking. The seemingly simple acidic white powder is a byproduct of the wine-making process. It's often favored as a stabilizer. Added to whipped egg whites, like in the Essential . . . Meringue (page 33), cream of tartar enables the egg whites to achieve maximum volume. It simultaneously stabilizes and strengthens the network of bubbles formed while whipping, allowing them to hold water and air rather than deflate. Beyond meringues, this can benefit other whipped egg white-based items like sponge cakes and soufflés. Cream of tartar can also impact the color of baked goods. For instance, angel food cakes made with cream of tartar appear whiter than those made without. Cream of tartar can help prevent sugar from crystallizing, and mixed with baking soda, it makes for a suitable baking powder substitute. Snickerdoodle cookies' signature tang and chewy texture? Thank cream of tartar for that, too.

## Is salt important in my baked goods?

Although recipes may call for small amounts, salt is pretty vital in baking. First, it's a flavor enhancer; when added to baked goods, it brightens and balances everything, from deep chocolaty notes to delicate sweetness. Leave it out, and you'll likely notice your treats taste flat. Salt, like sugar, is also hygroscopic, helping to retain

moisture and extend shelf life. It can also affect or, in the case of finishing salts, add texture. When it comes to bread, it plays an even more essential role. Salt controls yeast activity, impacts crust color, and strengthens the gluten structure, allowing dough to hold carbon dioxide efficiently. The salt sweet spot for breads typically sits at 1.8% to 2% based on total flour weight. Thus, for bread, and really all baked goods, precise salt measurements make a difference. Our From the Pantry feature (page 4) dedicated to this crystalline compound is an excellent place to find more information!

## How can I keep my cakes moist without having to use simple syrup on them?

We all know a moist cake tastes like sweet victory, but a dry one is the definition of devastating. That said, a simple syrup—though a nice addition—is not a must for moist cake layers. If your layers are already coming out moist, be sure to cool, finish, and store them properly. Frosting and filling layers once cool is a great way to lock in moisture. Opting for luscious or creamy fillings like custards or jams can help add extra moisture sans simple syrup. Need to frost another day? No sweat. Just wrap cooled layers tightly in plastic wrap to keep them from drying out; these can stand at room temperature for up to 5 days. If your layers are

baking up dry, you may need to assess other factors like oven calibration, ingredient ratios, mixing methods, and more. For more moist, tender cake ideas, look through our pudding cakes story on page 59.

## How do I get a lemon curd tart to set without using cornstarch?

Part of what makes lemon curd lovely is its simplicity. Lemon zest and juice, eggs (and/or egg yolks), granulated sugar, butter, and maybe a touch of salt get whisked together to create a tart yet sweet substance. Cornstarch need not apply and can, in fact, cloud your curd's gorgeous jewel tone. If your tart isn't setting up, it could be that your curd simply needs to cook for longer. Some tart recipes will cook the curd to about 170°F (77°C); the curd is then added to the crust, followed by a brief stint in the oven. Others may cook the curd to a slightly higher temperature of 180°F (82°C) to 182°F (83°C) if it's just getting poured into a crust to chill and set. Now, be aware that these egg-based mixtures can start to curdle when cooked past 185°F (85°C). Either way, it's a good idea to strain your curd to keep things nice and smooth. If your curd still isn't as thick as desired, you may need to increase or adjust your egg content. You can try adding an egg yolk or removing 1 or 2 egg whites. It may take some tinkering, but getting that clean slice will be oh so worth it. 🍋

**Have a baking question for Trish?** Email us at [bakefromscratch@hoffmanmedia.com](mailto:bakefromscratch@hoffmanmedia.com) and your question could be featured in our next issue!



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# SCHERMER PECANS

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## BUTTER PECAN ANGEL FOOD CAKE

*One of our favorite Bake from Scratch recipes*

### INGREDIENTS

12 large egg whites (360 g), room temp  
1½ tsp (3 g) cream of tartar  
2 tbsp (26 g) butter flavoring  
1 tbsp (13 g) vanilla, butter, and nut flavoring  
1 tbsp (13 g) vanilla extract  
1 cup (200 g) granulated sugar  
1½ cups (180 grams) confectioners' sugar  
1 cup (100 grams) cake flour  
½ tsp (1.5 g) kosher salt  
¾ cup (72 grams) finely ground pecans

### COOKING INSTRUCTIONS

1. Preheat oven to 375°F (190°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, flavorings, and vanilla at high speed until frothy. Gradually add granulated sugar, beating until stiff peaks form.
3. In a medium bowl, whisk together confectioners' sugar, flour, and salt. Stir in pecans. Using a rubber spatula, gently fold flour mixture into egg white mixture in thirds, folding just until combined. Spoon batter into an ungreased 10-cup tube pan.
4. Bake until golden brown, about 35 minutes. Immediately invert pan onto the top of a bottle. Let cool completely. Remove from pan. Drizzle with your favorite glaze.

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